Silver Myn Argentum



Producer: Zorgvliet

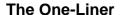
Winemaker: Bernard Le Roux Country of Origin: South Africa Region of Origin: Banghoek

Grapes: Merlot 50%, Cabernet Sauvignon 28%, Petit

Verdot 14% ABV: 14.5% Case Size: 6x75cl Vintage: 2015

Suitable For: Vegetarians and Vegans

Closure Type: Screw Cap



Deliciously black Bordelaise blend from the Cape.

Tasting Note

This blend from the Bordelaise specialists of Banghoek Valley is brim full of dark, crunchy Cabernet-family fruit with dark curranty corners. The palate finishes long, textural with a touch of hoisin sauce.



Producer Details

ZORGVLIET (pronounced SORG-fleet, which roughly translates to 'no worries') is a small 200,000 bottle winery in Banghoek, on the Helshoogte Pass between Stellenbosch and Franschoek. This stunning estate that dates back to 1799, specialises in bordelaise varietals and is owned by Stephan van der Merwe and his family. **'Elegance in Wine'** is the Zorgvliet philosophy, a sentiment fiercely supported by their head winemaker Bernard Le Roux, a young and upcoming talent who is passionate about vineyard quality and care. Grapes are grown on the steep slopes of the Simonsberg Mountain in vineyards that are amongst the highest in Stellenbosch. The estate wines are from site-specific single vineyards and are **elegant expressions of this unique mountain terroir.** The wines are crafted in the Zorgvliet cellar which today is still one of the most technologically advanced cellars in South Africa.

"Special Wines for Special People"

Zorgvliet— striving towards an environmentally green approach to their vineyards, the team is passionate in delivering elegant wines with minimal intervention that evoke the unique mountain terroir.

In The Vineyard

East and north-south facing rows on alluvial soil at an altitude of 260m and approximately 10k from the sea. The average age of the vines are 10-11 years old. The grapes were picked between March - April 2012 and yielded approximately 7 tons/ha.

In The Winery

On receiving the grapes it was cold soaked for 3-5 days at 12 °C before fermentation to extract as much fruit as possible. Duration of fermentation was 8 - 10 days. It was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks Wood aging: 12 Months in 100% French oak,

Food Recommendations

Barbecued red meats, herby grilled chicken or even thick spicy south east Asian dishes.

30% in Third fill, 30% in Fourth fill and 40% in Fifth

fill

Bottled: September 2014

The blend is lovingly crafted from Merlot 50%, Cabernet Sauvignon 28%, Cabernet Franc 14%,

Petit Verdot 6% and Malbec 2%.

Awards & Press

2013 Vintage: DWWA 2015 - Silver

2013 Vintage: The Wine Merchant 'Top 100' 2015

2013 Vintage: Sommelier Wine Awards 2015 - Silver

2011 Vintage: Sommelier Wine Awards 2014 - Silver

2013 Vintage: "From a small family-owned producer in the Banghoek district of Stellenbosch, a cracking little Bordeaux-style blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot that shows off some of the highest vineyards in this part of the Cape to excellent effect. In the words of the Top 100 judges it's a "brilliant value barbecue wine, perfect for a pile of ribs. Juicy and brimming with black fruits, there's some oak on the nose, but it's much less prominent on the palate, and there's good grip on the finish from the ripe tannins." The Wine Merchant 'Top 100' 2015, Judges Comments

2013 Vintage: "Vittorio Gentile of Theo Randall at The InterContinental Hotel felt that this was a wine with a purpose: 'Juicy, barbecue-calling wine, with some complexity and red fruit finish.' 'Good delivery, herbaceous quality, with ripe, grippy tannins,' added Debbie Smith of 21212." Sommelier Wine Awards 2015, Judges Comments

2011 Vintage: "Soft ripe cassis notes with a good tannin structure and hints of smoke, this easy-drinking, fruit-forward red finishes with a little spice." Sommelier Wine Awards 2014, Judges Comments

Notes

To be enjoyed now, but will mature well for another 5-7years.