

Silvermyn

Region:
Stellenbosch

Grapes:
Cabernet Franc

ABV:
13.5%

What:

Sourced from vineyards 10k from the sea at an altitude of 260-300 metres with an average age of 12 years.

Where:

The grapes were de-stemmed and lightly crushed. The juice was immediately pressed, (only the lightest pressings are used) and cold settled for 2 days at 8°C. Thereafter the clear juice was racked off its gross lees and transferred stainless tank for fermentation. No malo, no oak.

Barcode:

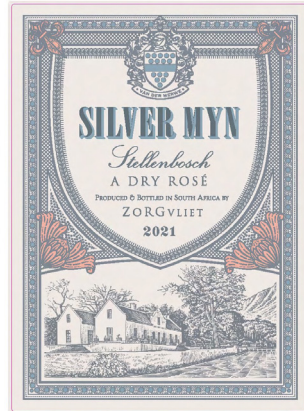
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Sales Info:

750ml ,Case12 ,35.30 lb.

Palletization:

70 Cases / 5 Layers



Food Pairings:

Great with anything with a shell, prosciutto and herby veg dishes.

Tasting Note:

With its high natural acidity, leafy nose and light texture, this makes for a great all rounder with a variety of cuisine.

