

Silvermyn Argentum

Region:
Stellenbosch

Grapes:
Merlot, Cabernet Sauvignon, Cabernet Franc,
Petit Verdot, Malbec

ABV:
13.5%

What:

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.

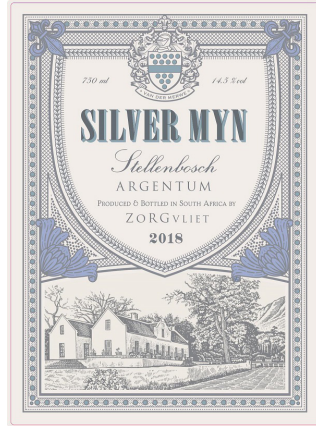
Where:

The blend is lovingly crafted from Merlot 50%, Cabernet Sauvignon 28%, Cabernet Franc 14%, Petit Verdot 6% and Malbec 2%. Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punchdown, rack-and-return and pump-over methods. Batches were gently pressed and immediately raked to small French oak barrels and 4500L oak "foudre" where they completed malolactic fermentation. The components were raked three times to clarify and develop the wines. Blending took place after 12 months aging.

Barcode:
6009675660834

Sales Info:
750ml ,Case12 ,31.30 lb.

Palletization:
70 Cases / 5 Layers



Food Pairings:

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

Tasting Note:

This blend from the Bordelaise specialists of Banghoek Valley is brim full of ripe, bramble and plummy fruit with dark curranty corners. Bright, fresh and gently leafy on the finish.

