

# Silvermyn

Region:  
Stellenbosch

Grapes:  
Sauvignon Blanc

ABV:  
13.5%

## What:

Silvermyn's vines cling to the steep slopes of Simonsburg's south-eastern face some 320-540m above sea level on thin, decomposed granite soils.

## Where:

The grapes were hand-harvested, crushed and destemmed. Skin contact of 6 hrs was given. The juice was then pressed and cold settled for 2 days at 8 C. It was inoculated with a terroir selected yeast strain. After fermentation the wine was left on the fine lees upon which it was clarified for bottling. There was no malolactic fermentation or wood aging.

## Barcode:

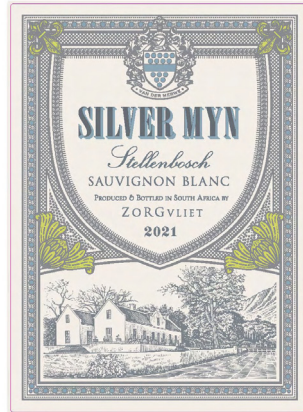
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## Sales Info:

750ml , Case 12 , 31.30 lb.

## Palletization:

70 Cases / 5 Layers



## Food Pairings:

BBQ prawns and light summer salads, avocado with prawns

## Tasting Note:

Light yellow in color with hints of lime green, the nose shows wonderful aromas of greener tropical fruit such as green melon, kiwi fruit and fig. This character is true to the Banghoek terroir - lots of gooseberry zip, linear, crisp and racy. This is a mouth filling wine with firm acidity leading to a multi-layered complex palate showing distinct mineral and fig flavors on the finish. Another classic from this 100% Bordelaise estate.

