



RED WOLF



SILVER MYn ARGENTUM

VINTAGE

2018

VARIETAL

55% Merlot, 41% Cabernet Sauvignon, 3% Petit Verdot,
1% Cabernet Franc

ORIGIN

Banghoek Valley

COUNTRY

South Africa

WINE MAKING NOTES

Grapes were hand harvested into stainless steel fermenters where fermentation commenced naturally and was finished with a pure strain. Malolactic fermentation took place both in small French barrels and 4500L oak vats. Blending took place after 12 months aging.

TASTING NOTES

Plum and cinnamon spice on the nose, black cherry and mulberry fruit on the palate along with spice, and a well integrated, firm tannin structure. A fruit forward and silky wine for everyday drinking.

FOOD PAIRING

Roast chicken, duck or lamb stew. Also with meaty pizza or pasta.

AGING RECOMMENDATIONS

Drinks well young, but can be aged to better integrate the tannins and fruit.

ANALYSIS

Alcohol: 14%

ABOUT THE WINERY

The Zorgvliet Estate is in Banghoek Valley, a small subregion just 4 miles outside of Stellenbosh, is historically home to dense forest, dangerously steep land, lions, leopards and other wild animals. Apparently you still find leopards in these surrounding mountains today.

Zorgvliet, pronounced 'Sorg-fleet' translates to 'no worries.'

Grapes are grown on the steep slopes of the Simonsberg Mountain in vineyards that are among the highest in Stellenbosch.

Where did Zorgvliet get the name Silver Myn? In 1740 Frans Diederik Muller claims to have discovered silver, copper and even gold between the two big rocks in the Simonsberg Mountains. Yet no silver was found after 5 years of searching, and Muller was sent home as an imposter.

Who knows what other mysteries and secrets lie in the Banghoek Valley?

WEBSITE

Zorgvliet.com

REDWOLFIMPORTS.COM

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awolf@redwolfimports.com +1.202.930.1253