



RED WOLF

## SILVER MYn SAUVIGNON BLANC

VINTAGE  
2019

VARIETAL  
100% Sauvignon Blanc

ORIGIN  
Banghoek Valley

COUNTRY  
South Africa

### WINE MAKING NOTES

The grapes were crushed and destemmed and given 6 hours of skin contact before fermentation. After fermentation the wine was left on the fine lees for six months upon which it was clarified for bottling.

### TASTING NOTES

Light yellow in color with hints of lime green, the nose shows intense gooseberry aromas with hints of tropical, citrus blossom and green fig. On the palate it is rich and mouth filling, has a creamy texture from the natural acidity and lees contact, and a lingering textured finish.

### FOOD PAIRING

Salads dressed with vinaigrette, rich seafood dishes and Thai food. Also enjoy with goats milk cheese.

### AGING RECOMMENDATIONS

Best enjoyed young, drink within 2-3 years of vintage.

### 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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