



RED WOLF



## ZORGVLIET SILVER MYN ROSÉ

### VINTAGE

2025

### VARIETAL

Cabernet Franc

### ORIGIN

Banghoek Valley,  
Stellenbosch

### COUNTRY

South Africa

### WINE MAKING NOTES

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. The grapes were de-stemmed and lightly crushed. The juice was immediately pressed, (only the lightest pressings are used) and cold settled for two days at 46°F (8°C). The clear juice was racked off and transferred to stainless tanks for fermentation.

### TASTING NOTES

The aroma is a mixture of fresh red fruit. The wine is crisp on the palate but develops roundness with an explosion of red berry flavors on the finish. A delicate and dry rosé to accompany you on hot summer days.

### FOOD PAIRING

Pairs well with appetizers, salads, seafood and poultry

### ANALYSIS

Alcohol: 13.5%

### ABOUT THE WINERY

The Zorgvliet Estate is in Banghoek Valley, a small subregion just 4 miles outside of Stellenbosch, is historically home to dense forest, dangerously steep land, lions, and leopards. 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](http://Zorgvliet.com)

### RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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