



RED WOLF



ZORGVLIET SILVER MYN SAUVIGNON BLANC

VINTAGE

2025

VARIETAL

Sauvignon Blanc

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 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. There was no malolactic fermentation or wood aging 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

Gooseberry, green apple and sweet melon on the nose. Clean, crisp acidity with tropical fruit on the palate.

FOOD PAIRING

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

ANALYSIS

Alcohol: 13%

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

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