



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Rock Star
Vintage:	2012
Varieties:	100% Syrah
Origin:	Stellenbosch
Total Produced:	1400 bottles by 750ml

Product Description:

An elegantly styled Syrah with vibrant and harmoniously layering of blackberry, white pepper and exotic spice flavours. The palate is softly textured and beautifully balanced.

Harvest Notes:

A good year for yield and quality. Especially in respect of early to midseason cultivars. The nights were cool and the days were not extremely hot, which allowed the grapes to achieve full physiological ripeness.

Vinification:

The grapes were hand-picked during the morning. No berry sorting took place and no crusher was used in order to get whole berries in the fermentation vessel. Anchor 372 yeast was used for inoculation. Pump-overs started once the cap lifted every 4 hours five times a day with a gentle punch down thereafter. Total maceration was for 16 days. Only 650L/Ton were pressed out after which the wines did the malo-lactic fermentation in French oak barrels

Soil and Terroir:

This single vineyard are planted on a South-Western slope on clay soil with decomposed schale.

Technical Data:

Alc:	14.35 vol%
RS:	2.7 g/l
Total Acidity	5.6 g/l
pH	3.56
Total Extract	30.1 g/l

4 Star Platter guide 2015

90 point Tim Atkin SA Report 2017



Strydom Vineyards, PO Box 1290, Stellenbosch, 7599. Mobile: Rianie Strydom - +27(0)82 290 6399

rianie@strydomvineyard.com