



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Rock Star
Vintage:	2016
Varieties:	100% Syrah
Origin:	Stellenbosch
Total Produced:	1212 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. We also added 20% whole bunches to the tank. Laffort RX60 yeast was used for inoculation. Pump-overs started once the cap lifted every 4 hours four 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 granite.

Technical Data:

Alc:	14.14 vol%
RS:	2.8 g/l
Total Acidity	5.5 g/l
pH	3.6
VA	0.6 g/l

4 Star Platter guide 2018



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