



# STRYDOM

STELLENBOSCH ARTISAN WINES

## Product Information:

Full name:	<b>Strydom Rock Star</b>
Vintage:	<b>2017</b>
Varieties:	100% Syrah
Origin:	Stellenbosch
Total Produced:	1300 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. This was the first wine made from grapes growing on Strydom Vineyards.

## Harvest Notes:

Although higher rainfall brought some relief in certain regions for 2017, it was still very much below average and the warmer weather conditions required producers to manage water usage very closely. On the plus side, the dry conditions resulted in very healthy vineyards and smaller berries with good colour and flavour concentration. These conditions, along with the ideal cool weather during harvest time formed the perfect combination for an exceptional quality wine grape harvest.

## 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 very low East-West slope on clay soil. The vineyard are on a 4-wire hedge trellis system.

## Technical Data:

Alc:	13.77 vol%
RS:	2.0 g/l
Total Acidity	5.7 g/l
pH	3.62
VA	0.7 g/l

## 4 Star Platter guide 2021

