



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Danièle
Vintage:	2015
Varieties:	100% Chenin Blanc
Origin:	Stellenbosch
Total Produced:	780 bottles



Product

A fresh vibrant Chenin Blanc with flavours of yellow apple, bits of citrus, nutty oats and honey. The minerally palate is backed with balanced acidity.

Harvest Notes:

An exceptional year to start with. This vineyard on the Helderberg Mountain slopes was planted in 1988. Being this old the yield is very low which makes harvesting always a challenge, but nevertheless. The reward is worth it.

Vinification:

The grapes were brought in early in the morning and crushed straight into the press. The juice started a cold fermentation in the stainless steel tanks and after fermenting half of the sugar off, we decanted to barrels. After ferment the wine was kept on the lees for 4 months before sulphuring and taking off the lees. This wine was in older barrels for 6 months of between 6 to 8 years old. Bottling was done in October 2015.

Soil and Terroir:

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

Technical Data:

Alc:	13.8 vol%
RS:	3.9 g/l
Total Acidity	5.7 g/l
pH	3.4
Total Extract	21.5 g/l