



# STRYDOM

STELLENBOSCH ARTISAN WINES



## Product Information:

<b>Full name:</b>	<b>Strydom Danièle</b>
<b>Vintage:</b>	<b>2016</b>
<b>Varieties:</b>	100% Chenin Blanc
<b>Origin:</b>	Stellenbosch
<b>Total Produced:</b>	1400 bottles

## Product Description:

A fresh vibrant Chenin Blanc with flavours of yellow apple, bits of citrus, nutty oats and honey. The mineral 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 2016.

## Soil and Terroir:

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

## Technical Data:

Alc:	13.2 vol%
RS:	1.8 g/l
Total Acidity	6.1 g/l
pH	3.19
Total Extract	19.9 g/l

**91 points winemag June 2017**

**90 points Tim Atkin SA Report 2017**

**Sommelier Selection 2017**