



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Danièle
Vintage:	2017
Varieties:	100% Chenin Blanc
Origin:	Stellenbosch
Total Produced:	1400 bottles

Product Description:

A fresh vibrant Chenin Blanc with flavours of wet stones, bits of lime and citrus blossoms, nuts, oats and honey. The minerally palate is backed with balanced acidity.

Harvest Notes:

A second dry vintage in a row. 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. We harvested this small bottling at two different stages in order to capture freshness with the higher acidity at the lower balling and then tropical fruit flavours at the slightly higher balling. The grapes were harvested on the 8th and 15th February.

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 one 600L Amphorae clay pot for the first picking. The second slightly riper batch finished the fermentation in one 500L and one 225L barrel. After ferment the wine was kept on the leese for 4 months before sulphering and taking off the leese and placed back in the containers for another 4 months aging before bottling was done in October 2017.

Soil and Terroir:

This single vineyard are planted on a South-Western slope on clay soil with decomposed granite at an altitude of 320m.

Technical Data:

Alc:	12.75 vol%
RS:	1.7 g/l
Total Acidity	5.8 g/l
pH	3.29
V.A.	0.5 g/l
Total Extract	18.7 g/l

