



# STRYDOM

STELLENBOSCH ARTISAN WINES



## Product Information:

**Full name:** Strydom Danièle  
**Vintage:** 2018  
**Varieties:** 100% Chenin Blanc  
**Origin:** Stellenbosch  
**Total Produced:** 2500 Bottles

## Product Description:

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

## Harvest Notes:

The third 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 respectively.

## 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 two 400L Amphorae clay pots for the first picking. The second, slightly riper batch, finished the fermentation in two 500L and one 225L older French oak barrels. After ferment the wine was kept on the leese for 8 months before sulphuring and racking off the leese. Bottling was done in November 2018.

## Soil and Terroir:

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

## Technical Data:

**Alc:** 13.39 vol%  
**RS:** 2.1 g/l  
**Total Acidity** 6.4 g/l  
**pH** 3.26  
**V.A.** 0.45 g/l  
**Total Extract** 20.6 g/l

**Awards** Double gold National Wine Challenge