



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Danièle
Vintage:	2022
Varieties:	100% Chenin Blanc
Origin:	Stellenbosch
Total Produced:	1920 Bottles

Product Description:

We make this wine in a very tight style, so after a year in the bottle the wine had time to settle and flesh out a bit. The nose shows limy and citrus floral notes with honeysuckle and sweet pears. The palate has a balanced acidity with sweeter flavours of white peaches and apricots. The wine ends very smooth and minerally.

Harvest Notes:

This was a great harvest season which will produce remarkable wines. Enough rain in the growing season left enough water in the soils to sustain proper growth for ripening of the grapes without stressing. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Vinification:

The grapes were brought in early in the morning for whole bunch pressing. The juice started a cold fermentation in the stainless steel tanks and after fermenting half of the sugar off, we slowly pumped to one 500L Amphorae clay pot, 2x500L and 1x300L neutral French oak barrels. After ferment the wine was kept on the lees for 8 months before sulphuring and racking off the lees. Bottling was done on 7 November 2022.

Soil and Terroir:

This single vineyard is planted on a North-Western slope on clay soil with decomposed granite at 320m altitude. The vineyards is 34 years old and yields 4T/Ha.

Technical Data:

Alc:	13.16 %vol
RS:	2.9 g/l
Total Acidity	5.6 g/l
pH	3.33
V.A.	0.45 g/l
Total Extract	20.6 g/l

Awards Release April 2024

