



STRYDOM

STELLENBOSCH ARTISAN WINES

Product Information:

Full name:	Strydom Épice
Vintage:	2020
Varieties:	100% Cabernet Franc
Origin:	Stellenbosch
Total Produced:	380 bottles by 750ml

Product Description:

This is a medium-bodied Cabernet Franc with flavours of red berries, roses, hints of herbs and touches of vanilla and spice after the 18 months maturation in 50% new French oak. The palate shows fine-grained tight tannins with pure fruit and a dry finish.

Harvest Notes:

A good year for yield and quality. Especially in respect of early to mid-season cultivars. Physiological ripeness was achieved at lower sugar on the Cabernet Franc and higher acid content which lends to fresher wine with lower alcohol. The vintage gave fruity and lighter style wines.

Vinification:

The grapes were hand-picked during the morning. In the cellar, after sorting, and no crushing the whole berries were conveyed into the open fermentation tank. Laffort FX15 yeast was used for inoculation. Pump-overs started once the cap lifted every 4 hours 4 times a day with a gentle punch down thereafter. Total maceration was for 14 days. Only 650L/Ton were pressed out after which the wines did the malo-lactic fermentation in 2 300L French oak barrels - 50% new. This wine spent 18 months in barrel and was bottled in November 2021.

Soil and Terroir:

The grapes are planted on a Northern slope on de-composed granite and clay-rich soils at an elevation of 220m above sea-level. The trellise is a 4-wire hedge system which allows good canopy management for sun exposure.

Technical Data:

Alc:	14.03 %vol
RS:	2.7 g/l
Total Acidity	5.6 g/l
pH	3.55
VA	0.57 g/l

Awards: 95 Points Chistian Eedes

Released August 2024



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