



# STRYDOM

STELLENBOSCH ARTISAN WINES



## Product Information:

|                 |                                       |
|-----------------|---------------------------------------|
| Full name:      | <b>Cabernet Sauvignon / Cinsault</b>  |
| Vintage:        | <b>2023</b>                           |
| Varieties:      | 85% Cabernet Sauvignon / 15% Cinsault |
| Origin:         | Stellenbosch                          |
| Total Produced: | 1350 bottles                          |

## Product Description:

Even though we have changed the name from Retro to naming it by the varieties, this is still the pleasurable medium bodied, fruit driven red wine, well-balanced and perfect to accompany you for any occasion. This is the 10th release of this wine.

## Harvest Notes:

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

## Vinification:

The two varieties were hand-harvested and fermented separately. Ferment was started by inoculation with Laffort F15 yeast for the Cab Sauv and RB2 for the Cinsault. Pump-over and punch downs twice a day ensured the soft extraction of tannins and flavours. After pressing in a basket press the wine did malo-lactic fermentation in French Oak Barrels whereafter further maturation took place for 12 months. The wine were lightly fined before bottling in November 2024

## Soil and Terroir:

All the vineyards are planted on a South-West facing slope with 15-20% clay and decomposed shale.

## Technical Data:

|               |            |
|---------------|------------|
| Alc:          | 13.96 %vol |
| RS:           | 2.8 g/l    |
| Total Acidity | 5.5 g/l    |
| pH            | 3.63       |
| VA            | 0.58 g/l   |
| Total Extract | 31.9 g/l   |

## Wine Released January 2023

Strydom Vineyards, PO Box 1290, Stellenbosch, 7599. Mobile: Rianie Strydom - 082 290 6399