



# STRYDOM

STELLENBOSCH ARTISAN WINES

## Product Information:

Full name:	<b>The Freshman</b>
Vintage:	<b>2018</b>
Varieties:	100% Sauvignon Blanc
Origin:	Napier / Stellenbosch
Total Produced:	2850 bottles

## Product Description:

This is a fresh and crisp lively style of Sauvignon Blanc. The flavours this year has a good balance of cut grass and tropical with lots of passion fruit and even floral notes. The palate has a soft acidity entry full of fruity flavours towards the end.

## Harvest Notes:

The 2018 vintage was note the easiest one. We had a very dry season prior to vintage which resulted in very low yielding vineyards. The days was hot with warmer nights than usual. Best Sauvignon Blancs came out of the cooler areas.

## Vinification:

The grapes were hand-picked during the morning. In the cellar it was crushed into a nitrogen filled press to prevent as much oxidation as possible. We left the mash for 6 hours skin contact before gentle pressing of the juice. Again the juice was collected in a container filled with dry ice as protection against oxygen. The juice was settled over two days before racking and fermentation. We used Laffort VL3 and Anchor Vin 7 yeast for fermentation. This wine was bottled in August 2018.

## Technical Data:

Alc:	13.16 vol%
RS:	2.0 g/l
Total Acidity	6.2 g/l
pH	3.32
V.A.	0.28 g/l

