



# STRYDOM

STELLENBOSCH ARTISAN WINES

## Product Information:

Full name:	<b>Strydom REX</b>
Vintage:	<b>2015</b>
Varieties:	100% Cabernet Sauvignon
Origin:	Stellenbosch
Total Produced:	2200 bottles by 750ml

## Product Description:

This is a full-bodied Cabernet Sauvignon with flavours of red cherries, cassis and hints of tobacco. There is great balance between the wood and fruit.

## Harvest Notes:

An exceptionally good vintage. With the absence of the usual heat waves, cooler than usual weather in February was ideal for ripening and harvesting. Lower temperatures at night during this time contributed towards good colour and flavour in especially the red cultivars.

## Vinification:

The grapes were hand-picked during the morning. In the cellar it was rigorously sorted of the vibrating table before semi-whole berries fell into the fermentation tank. Laffort FX15 yeast was used for inoculation. Pump-overs started once the cap lifted every 4 hours five times a day with a gentle punch down thereafter. Total maceration was for 16 days. Only 650L/Ton were pressed out after which the wines did the malo-lactic fermentation in French oak barrels - 40% new.

## Soil and Terroir:

This wine is a combination of two sites. Besides for some elevation differences the soils of both sights are 8-10% clay with a de-composed granite and gravel combination.

## Technical Data:

Alc:	14.70 vol%
RS:	2.7 g/l
Total Acidity	5.7 g/l
pH	3.72



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