



STRYDOM

STELLENBOSCH ARTISAN WINES



Product Information:

Full name:	Strydom Siblings
Vintage:	2023
Varieties:	59% Chenin Blanc, 24% Roussanne & 17% Marsanne
Origin:	Stellenbosch
Total Produced:	1136 Bottles

Product Description:

This is only the 2nd time we harvested grapes from these vineyards planted in 2020 and the first commercial wine released. The palate is smooth, creamy and textured with a balanced acidity. The taste is a combination of pear, quince, yellow apples and citrus, a touch of earthiness and salty aftertaste.

Harvest Notes:

Stellenbosch's 2022/2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early to mid-season cultivars, and high quality wines were prepared during this time. The ripening of the later varieties and mostly reds were challenged by the onset of early rains.

Vinification:

The vines are all planted with the "stok by paaltjie" method on a terraced slope. We harvested the three separate parcels together on the 1st February and whole bunch pressed all together. After a quick settling, the juice were fermented in one 550L Amphorae and a 300L neutral barrel and left on the lees until preparation for bottling on the 9th October started. The wine was released on the 1st April.

Soil and Terroir:

The vineyards are planted on a rocky terrace of shale and de-composed shale soils. The vineyards are South- West facing.

Technical Data:

Alc:	12.92 %vol
RS:	2.4 g/l
Total Acidity	5.5 g/l
pH	3.39
V.A.	0.50 g/l
Total Extract	19.7 g/l

Awards