



# STRANDVELD

## VINEYARDS

*Adamastor is the mythical god of wind and storms. He represents the tempestuous forces of nature that Portuguese sailors such as Bartholomeu Dias had to overcome when rounding Africa's southern tip at Cape Agulhas.*

*The grapes for this wine come from Africa's southernmost vineyards, not far from where Dias rounded the continent. We contend with the same relentless winds that faced him on his voyages. Low yields and intense flavours are the rewards we reap.*

*It is thus fitting to name this superb Bordeaux-style Sauvignon/Semillon blend after Adamastor.*

### VINTAGE

After a very long wet and cold winter, the spring of 2014 showed good promise. Our hopes for a decent yield were given a blow by an unseasonal cold front in the middle of November. Gale force winds with ice rain caused damage in the middle of our flowering season. The rest of our summer season was dominated by dry East winds. The smaller crop and dry conditions contributed to earlier ripening of the harvest. Our harvest commenced on the 2nd of February, one week earlier than normal. Healthy grapes with smaller berries and less juice were the norm.

### GRAPE VARIETIES

Sauvignon Blanc 56%, Semillon 44%

### AGE OF VINES

13 years

### CLONES

SB316, SB317, GD1

### VINIFICATION

Innovative wine making techniques – the Sauvignon Blanc component was cold fermented with selected yeast strains in stainless steel tanks. The Semillon was barrel fermented and matured for 10 months on the lees in 500 litre mostly older French oak barrels.

### BOTTLING DATE

27 January 2016

### WINE ANALYSIS

Alcohol 13,64% ; Residual Sugar 2,7 g/litre; Total Acidity 6.7 g/litre; PH 3.31

### TASTING NOTE

Wet gravel with an intense flintiness, combined with floral aromas. Full and creamy on the palate, with a combination of toasted oak flavours and a dry minerality on the aftertaste.

# STRANDVELD ADAMASTOR 2015