



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

The winter of 2015 was recorded as one of the wettest for the Strandveld region in decades; this is quite the opposite to the rest of the Western Cape which had a very hot, dry spell. Despite the wet, cool conditions in November we had a slightly bigger harvest than in 2015. Frequent black south-easter days in February caused some grey rot, but it was isolated and a small price to pay for cooler harvesting days. These conditions were also in stark contrast to the extreme heat and drought experienced throughout the province. The cooler harvest gave us ripe fruit at lower sugar and we find a beautiful balance between fruit flavor and acid in the 2016 wines.

GRAPE VARIETIES

54% Sauvignon Blanc, 46% Semillon

AGE OF VINES

14 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

January 2017

WINE ANALYSIS

Alcohol 12.9 %; Residual sugar 2.6 g/litre; Total Acidity 5.6 g/litre; PH 3.3

TASTING NOTE

Typical Elim minerality and fynbos characters with citrus and white stone fruit. Full and creamy on the palate, with a combination of toasted oak flavours and a dry minerality on the aftertaste.

STRANDVELD ADAMASTOR 2016