

## Strandveld Vineyards Adamastor 2010

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**variety** : Semillon | 57% Semillon, 43% Sauvignon Blanc

**winery** : Strandveld Vineyards

**winemaker** : Conrad Vlok

**wine of origin** : Elim

**analysis** : **alc** : 13.73 % vol **rs** : 1.9 g/l **pH** : 3.33 **ta** : 6.1 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Mineral **wooded**

**pack** : Bottle **closure** : Cork

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2009: FiveStars: Platter's Wine Guide 2011

2009: SilverMedal: Veritas Awards

2008: Regional Top White Blend: SA Terroir Wine Awards

2008: Gold Medal: Tri Nations Challenge

2008: Silver Medal: Old Mutual Trophy

2008: Silver Medal: Veritas Awards

2008: Four and a half stars: Platters Wine Guide 2010

2007: Best in Class Silver: International Wine and Spirits Challenge

2007: Silver Medal: Michelangelo Awards

2007: Top White Blend Award: SA Terroir Wine Awards

2007: Gold Medal: Swiss Airlines Wine Awards

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**ageing** : 3-5 years

**in the vineyard** : Clones SB316, SB317, GD1

### **about the harvest:**

One of the coldest and longest winters in the last five years was followed by an unusually cool spring. Budding was slow and late. Cold fronts in October caused gale-force winds and rain during the flowering season. This resulted in an even smaller sauvignon blanc crop than in 2008, with the average yield being 4.5t/ha. The semillon crop averaged just over 3 t/ha. The remainder of the growing season was also cooler than the norm, with an absence of rain. A small, healthy crop was hand-picked from 3 March 2009 – a full two weeks later than normal.

### **in the cellar :**

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 a selection of 300 and 400 litre French oak barrels.