



STRANDVELD

VINEYARDS

ELIM • CAPE AGULHAS • SOUTH AFRICA

strandveld refers to the coastal belt of land which straddles the coastline around africa's southernmost tip at cape agulhas. this confluence of maritime climate, varying sites and soil types creates the diversity of terroir that distinguishes the wines of strandveld.

driven by a deep passion for premium quality wines and the spirit of discovery, strandveld vineyards stands proudly as the southernmost winery in africa. unique in every sense of the word, our wines reflect their wild origins of diverse terroir and a maritime climate through remarkable complexity and singularity.

STRANDVELD

ADAMASTOR 2018

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

Winter of 2017 was one of the driest in the Western Cape in the last century, fortunately our winter rains were within average range. We received very late cold fronts with icy rain in mid-September. This storm did extreme damage to our young shoots, so while we received water for irrigation the price paid was the loss of half of our potential crop almost overnight. In late November we had a further blow with a hail storm which caused more vineyard damage and the final harvest crop was on average a very low 3,5 ton/ha. The conditions during the rest of the growing season were moderate with cool, dry weather and the small crop was handled with care to make the most of it. The result was a small, concentrated vintage, comparable to 2015.

GRAPE VARIETIES

50% Sauvignon Blanc, 50% Semillon

AGE OF VINES

17 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.

WINE ANALYSIS

Alcohol 13.04 %
Residual sugar 2.3 g/litre
Total Acidity 5.9 g/litre
pH 3.31

TASTING NOTE

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

