



STRANDVELD

VINEYARDS

ADAMASTOR 2023

WINE PROFILE

Aromatic buchu is woven through toasted almonds and a delicate floral perfume of lily of the valley. Rich and generous on the palate, ripe pear unfolds into a creamy, almost saline minerality. Beautifully rounded and textured, the wine lingers with quiet elegance, leaving a lasting impression of its cool coastal origins.

VINTAGE / GROWING SEASON

The winter of 2022 brought typical conditions to Elim, followed by a favourable spring with less rain and wind during October and November. This provided excellent flowering conditions and resulted in a healthy crop from our mature vineyards. December rainfall increased the pressure from downy mildew, with further rain in February requiring careful vineyard management. The cooler February conditions, however, proved particularly beneficial for Sauvignon Blanc, allowing the grapes to ripen slowly while retaining their distinctive pyrazine character and natural freshness.

The Semillon also benefited from the cool February weather, reaching optimum ripeness with around 10% noble rot (Botrytis), adding an additional layer of richness and complexity to the wine

VINIFICATION

Crafted with considered, modern technique, the Sauvignon Blanc undergoes a cool fermentation in stainless steel with carefully selected yeast strains, while the Semillon is gently barrel-fermented and left to mature on its lees for 10 months in 500-liter French oak, adding depth, texture, and poise.

WINE ANALYSIS

Alcohol 13.16 %
Residual sugar 2.8 g/litre
Total Acidity 5.7 g/liter
PH 3.35

Grape Varietal: 52%
Sauvignon Blanc 48%
Semillon

Age of vines: 19 Years

Clone: Sem GD 1 :SB 317

Bottling date: 19 January
2024

Production: 1400 bottles

WO: Elim

Pairing Suggestion:

Ideal with seafood, grilled fish, poultry, creamy risottos, or soft cheeses.

Serve: Best chilled at $\pm 10-12^{\circ}\text{C}$.

Age Potential: Enjoy now
or cellar until 2030