



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2013



VINTAGE

The build-up to the season, climate wise, has been very promising. We had good rainfall in the winter and spring of 2012, resulting in high water reserves in the vineyards. The prevailing South Easterly Wind (the Cape Doctor) swept through most of the Western Cape during late spring and early summer. Fortunately for us, all the vines were already through fruit set and the wind had positive effect in protecting on a natural way against fungal disease pressure by keeping conditions dry and therefore lowering humidity in the canopy.

December also brought warm days and bright sunshine – due to our proximity to the ocean, temperatures remained moderate. From beginning January right through the picking season of February and March, we did not have any heat waves and in most circumstances had a cooler ripening period than in past vintages. The challenge we did experience was three rainfalls but the positives outstretch the negatives in cooling down and nurturing the vineyards by relieving water stress.

VINEYARDS

The Koetshuis Sauvignon Blanc is a vineyard selection of a few different sites. Crop yields on this Sauvignon Blanc vary from 6 to 7 tons per hectare.

VINIFICATION

Satellite images were used to classify the vineyards according to growing patterns. Picking times were established based on analysis, phenolic ripeness and flavor compositions. 3 Lots (from Darling and De Grendel) were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. The Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards as well as in the cellar to ensure a bigger and a bolder wine. It is picked riper, receives longer skin contact, longer cold settling as well as extended lees contact after fermentation with batonage on more frequent intervals.

TASTING NOTES

This wine is stylistically different than our De Grendel Sauvignon Blanc in the sense that the wine leans more towards a fuller and richer style, with intense hints of minerality, gooseberries and green pepper on the nose and palate. Supported by a fresh acidity this wine is a full bodied white wine with a strong and long finish.

ANALYSIS

Residual Sugar:	1.66 g/l
pH:	3.42
Total Acidity:	6.65 g/l
Alcohol:	13%

AGEING POTENTIAL

Up to 5 Years.

FOOD COMPLEMENTS

Pan-fried Kinklip with roasted asparagus and creamy tagliatelle. Chicken supreme with gooseberry salsa and stir-fried summer vegetables.