



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2014



VINTAGE

The 2014 growing season will be remembered for consecutive rain showers around every fortnight. Due to this good water reserve in the soil the growth was quite substantial, which in return was responsible for the extra work in the vineyards in the form of leaf and shoot plugging.

The 2014 crop was on average 20% higher in the Coastal region due to the good rain showers and a lack of wind in the flowering period.

From veraison onwards it was a normal ripening year with short heat spikes, but luckily due to our proximity to the ocean playing a moderate role, it ended up being a well-balanced vintage.

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:	1.7 g/l
pH:	3.28
Total Acidity:	6.3 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.