



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2015



VINTAGE

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years

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

Generous aromas of green fruits like kiwi and Granny Smith apple interplay with gooseberries and lemongrass in perfect harmony, introducing a clean and flinty palate that has wonderful zippy acidity, soundly balanced by complexity gained from lees contact and good length.

ANALYSIS

Residual Sugar:	1.9 g/l
pH:	3.29
Total Acidity:	6.9 g/l
Alcohol:	13.5%

AGEING POTENTIAL

Up to 5 Years.

FOOD COMPLEMENTS

The perfect summer seafood feast companion, but will also reward putting away for a few summers to come.