ANNO 1720
DE GRENDEL
WINES

Noble Late Harvest Sauvignon Blanc 2012

VINTAGE

This was a year of extreme dry weather conditions. The average temperature was in general slightly higher with a heat wave between veraison and picking in January. February followed with very mild, moderate conditions, almost reminding of a European climate. The fact that we have supplementary irrigation on our farm and our close proximity to the ocean protected our vines and resulted in wines that have intense fruit flavours. This year we also introduced new technology in the vineyard to pin point water need per vine per block that brought down water use by nearly 50% in the ripening season, but resulted in a bigger crop with high quality, due to irrigating within the optimum time frame.

VINIFICATION

A selected 10 tons of the Sauvignon Blanc grapes were left to hang on the vines and become naturally infected with Botrytis Cinerea, the fungus responsible for noble rot. The fungus penetrates the skin of the berry and utilizes the water, resulting in a concentration of sugars and flavour. By the time we brought the grapes into the cellar (8 weeks after harvesting our Sauvignon Blanc for our dry wine) it only weighed 4 tons.

In the cellar we ferment this juice only up to 8.5 vol% alcohol, thus leaving 180 grams of sugar in the wine and making it extremely sweet. Where are dry Sauvignon Blanc we would retrieve 700 litres per ton, on Noble Late Harvest we Sauvignon Blanc we only retrieve 380 litres, again adding to the cost of the product.

This wine has a rich golden hue with abundant fruit flavours of litchi, citrus, apricot and peach with spice and honey flavours adding to the complexity. These flavours follow through on the palate, giving it a full and rich mouthfeel with a firm acidity balancing the wine in structure and resulting in a fresh finish.

ANALYSES

Residual Sugar:	190.9 g/l
pH:	3.54
Acidity:	7.3 g/l
Alcohol:	8.5 vol%

FOOD COMPLEMENTS

Enjoy on its own or with strong cheeses before or after a meal.

AGING POTENTIAL

Drink now or let complexity increase over the next 2 to 5 years.

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