



ANNO 1720

DE GRENDDEL
WINES

KOETSHUIS SAUVIGNON BLANC 2018



The Vintage

A surprising, yet contradictory, growing season coming off the back of the severe heat and drought of 2017, the 2018 vintage experienced consistently hot and dry weather but no significant heat waves. The cold to moderate nights together with the much-needed light rain in early December resulted in disease-free grapes with excellent flavour concentration and acidity, delivering an approximate 15% increase in crop. The wine will express the heat of the year, displaying more tropical fruit if compared to the 2017 vintage.

Viticulture

A special vineyard selection is made from high quality vineyards in Lutzville and Darling, in which meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked separately, depending on phenolic ripeness and flavour components. The grapes are mostly nourished by weathered shale soils and yield 6 to 7 tons per hectare.

Vinification

With Lutzville and Darling batches being vinified individually for blending at a later stage, the handpicked grapes were

crushed and allowed extended skin contact for approximately 6 hours before the juice was racked and settled for inoculation and fermentation in stainless steel tanks. Approximately 18% of the juice was inoculated and fermented in a combination of new and 2nd fill French Oak barrels, where it was kept on the fine lees for 100 days. Finally, the portions were blended for flavour, depth and complexity before being protein stabilised, cold stabilised and bottled.

Tasting Notes

Pale straw in colour with a clean nose displaying aromas of crisp pineapple, fresh papaya, Asian pears and an underlying creamy richness from extended lees contact. This is a complex and multi-dimensional wine that will develop in both the glass and the bottle with time.

Food Complements

The subtle creaminess makes the Koetshuis the perfect companion to vichyssoise, deep fried polenta and parmesan fries, West Coast crayfish, or a goat's cheese and pear salad.

Cellaring Potential

The complexity of the Koetshuis promises excellent maturation potential and the wine will no doubt develop further over the next 3 to 5 years.

Analysis

Residual Sugar:	1,9 g/l
pH:	3,33
Total Acidity:	6,0 g/l
Alcohol:	13 %

