

KOETSHUIS SAUVIGNON BLANC 2022

The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

Viticulture

A special vineyard selection is made from high-quality vineyards in Lutzville and Darling, plus a small batch of Semillon from De Grendel Vineyards, in which meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked separately, depending on phenolic ripeness and flavour components. The vineyards 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 5% 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. The 5% Semillon component was also fermented in oak. Finally, the portions were blended for flavour, depth, and complexity before being protein stabilised, cold stabilised and bottled.

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 a herbaceous nose and palate. Supported by a fresh acidity this wine is a full bodied white wine with an exceptionally long finish.

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.

Analysis

RS: 2,3 g/l
pH: 3.51
TA: 6,0 g/l
Alc: 13.18%

