



Koetshuis Sauvignon Blanc 2016



2016 VINTAGE

The 2016 vintage will be remembered for the January heat wave and low rainfall that inevitably had a profound effect on the yield that would be down by between 10 and 20%.

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. Grapes from Darling, De Grendel and Lutouw were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. Eleven percent of the fruit was barrel fermented in new French and Romanian oak, then blended into the tank wine, in order to increase complexity in the final product. 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

Pale golden straw surrounds a lime green interior in the glass. Enticing aromas of tropical musk melon, green melon and gooseberry intermingle with grassy nuances of green fig and nettle which is characteristically embraced by a flinty minerality with hints of fynbos. This deceptively complex and integrated nose follows through onto the palate with crisp green apple acidity on entry that lingers on the mid-palate with lime, lemon and an ever so slightly creamy mouthfeel, before it finishes zesty and dry.

A clean, fresh wine with unobtrusive finesse that balances sweeter tropical notes with satisfying acidity and minerality.

ANALYSIS

Residual Sugar:	2.18 g/l
pH:	3.28
Total Acidity:	6.59 g/l
Alcohol:	13.15 %

FOOD COMPLEMENTS:

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

AGEING POTENTIAL

Potential to mature for the next 4 to 5 years resulting in an even fuller and richer wine.