

Koetshuis Sauvignon Blanc 2017

VINTAGE

A surprising, yet contradictory growing season coming off the back of the severe heat and drought of 2016, the 2017 vintage experienced consistently hot and dry weather, but no significant heat waves. The cold to moderate nights however, together with the much needed light rain in early December, resulted in disease free grapes of excellent concentration and acidity with an increase in crop yield of roughly 15% on the previous vintage. Tasting and analysis point to an excellent vintage with superb acidity.

VINEYARDS

A special vineyard selection is made from high quality vineyards in Lutouw, Darling and De Grendel with the help of satellite imagery for the identification of growth patterns. Meticulous vineyard maintenance ensures superior fruit concentration and bolder flavours. Picked separately, depending on phenolic ripeness and flavour composition, the grapes are mostly nourished by weathered shale soils and yield 6 to 7 tons per hectare.

VINIFICATION

With batches being vinified individually for blending at a later stage, the handpicked grapes were crushed and allowed extended skin contact before the juice was racked and settled for inoculation and fermentation in stainless steel tanks. After fermentation, the wine was kept on the fine lees for 100 days, increasing the flavour and mouthfeel of the wine with weekly 'batonage'. Roughly 11% of the juice, however, was inoculated and fermented in a combination of French and Romanian oak barrels, where it too was kept on the fine lees for 100 days, undergoing weekly 'batonage' in the barrel. Finally, the portions were blended for flavour, depth and complexity before being protein stabilised, cold stabilised, and bottled.

TASTING NOTES

Brilliant pale straw in colour, the nose exudes fragrant sweet honeysuckle nuanced by pear and granny smith apple before subtle aromas of nettle and pea assert with a subtle steely mineral element. This deceptively complex and integrated nose follows through onto the palate with generously concentrated flavours of green fig and zesty lime which are aptly supplanted by persistent grapefruit flavours nuanced by firm acidity and a balanced, lingering mineral finish.

ANALYSIS

Residual Sugar:	1.3 g/l
pH:	3.36
Total Acidity:	6.7 g/l
Alcohol:	12.5 %

FOOD COMPLEMENTS:

Complex, concentrated and bold - this wine will benefit from both food and aging. A perfect partner for zesty citrus sauced white fish, tart goats' cheese, and fresh green salads dressed with vinaigrette while young; with a bit of age however, slightly richer seafood dishes with a touch of cream would be sublime.

AGEING POTENTIAL

Concentration of flavour and acidity promise excellent maturation potential for the next 4 to 5 years, becoming increasingly richer and integrated as the acidity mellows.

