

KOETSHUIS SAUVIGNON BLANC 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

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 hand-picked 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. The 9% 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

Pale straw in colour with a fresh and invigorating nose. The wine displays aromas of sour pineapple, fresh honeydew cantaloupe, Packham's pears and an underlying creamy richness from extended lees contact. This complex and multi-dimensional wine will develop in both the glass and the bottle with time. Decant slowly to ensure optimum drinking pleasure.

Food Completments

The subtle creaminess makes the Koetshuis the perfect companion to veal with a creamy white wine and chive sauce, octopus salad, smoked trout and pan-fried scallops.

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:	2,3 g/l
pH:	3,43
Total Acidity:	6,4 g/l
Alcohol:	13,5 %

