

KOETSHUIS SAUVIGNON BLANC 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience, and patience. The 2020 crop size was average.

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, this wine presents an explosion of fresh lime, lemon thyme and asparagus aromas with pronounced intensity. The flavour profile comprises zesty granadilla with a slight chalkiness and wet stone. A young, medium-bodied wine with high natural acidity and exceptionally long finish that has magnificent ageing potential to become fuller over time. Decant slowly to ensure optimum drinking pleasure.

Food Complements

Asparagus & goats cheese tartlets will work very well with Koetshuis, as well as tempura prawns, crab, or a snoek braai.

Cellaring Potential

The complexity of the Koetshuis promises excellent maturation potential and the wine will no doubt develop further over the next 5 years and longer, providing it is cellared in optimal conditions.



Analysis

Residual Sugar:	2,2 g/l
pH:	3,33
Total Acidity:	6,1 g/l
Alcohol:	12,96 %

