

KOETSHUIS SAUVIGNON BLANC 2023

The Vintage

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

Viticulture

A special vineyard selection is made from high-quality vineyards in Lutzville and Darling in which meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked separately, depending on optimum ripeness and flavour components. The vineyards are mostly nourished by red hutton 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 10% of the juice was fermented in seasoned French Oak barrels, where it was kept on the fine lees for 100 days. 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 clean nose displaying aromas of crisp pineapple, fresh papaya, Asian pears and an underlying creamy richness from extended lees contact. This is a complex and multi-dimensional wine that will develop in both the glass and the bottle with time.

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.

Analysis

RS: 1,5 g/l
pH: 3,52
TA: 6,1 g/l
Alc: 13,28%

