

DE GRENDDEL NOBLE LATE HARVEST SAUVIGNON BLANC 2017

The Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

Viticulture

An identified Sauvignon Blanc vineyard block, yielding approximately 10 tons of grapes, enjoyed a longer hanging time to become naturally infected with *Botrytis Cinerea*. With *Botrytis* infection, known as “noble rot”, the fungus causes moisture evaporation, leaving a higher concentration of solids such as sugars, fruit acids and minerals. This results in a more intense, concentrated final product.

Vinification

Once the grapes were harvested, 8 weeks later than Sauvignon Blanc for our dry wine, it weighed only 4 tons. The juice was fermented to 9,8% alcohol and the wine was left with a high residual sugar content. The 2017 vintage of Noble Late Harvest grapes delivered a mere 380 litres per ton, approximately half the volume compared to regular Sauvignon Blanc grapes, resulting in a limited produced and highly sought-after wine.

Tasting Notes

The wine’s appearance is clear and medium straw-coloured with thick legs indicative of high viscosity. Barnyard straw, apricot kernel, decaying leaves and stewed fruit aromas abound. The medium-bodied palate offers ripe yellow stone fruit, grilled pineapple, lightly toasted coconut and passion fruit pulp with a lengthy tail.

Food Complements

Noble Late Harvest is not restricted to being enjoyed with pudding. Rich liver parfait plays on the excellent balance between sweetness and acidity, while it is the wine’s sweetness which will calm the umami flavours of a gorgonzola into a harmonious and delicious mouthful. Also pair it with mature soft cheese such as baked camembert with fig preserve, roasted nuts and sultanas, or a thick slice of caramelised grilled pineapple with a dollop of coconut ice cream.

Cellaring Potential

Due to the high acidity and residual sugar content, this rich and sweet wine can age for at least 5 years.



Analysis

Residual Sugar:	141 g/l
pH:	3.23 Total
Acidity:	6.6 g/l
Alcohol:	8.5 vol%

