

DE GRENDEL NOBLE LATE HARVEST 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

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 11% alcohol and the wine was left with a high residual sugar content. The 2020 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 displays a golden to light amber colour. It has a perfumed nose of bright pineapple, ripe apricot, honeyed marmalade and seductive citrus blossom. These heady aromas are supported by orange blossom, jasmine and wild rosemary. The nose carries through to the taste, where the mouth-watering sweetness is cut by a tangy acidity, which ensures a persistent and refreshing finish.

Food Complements

This is a naturally fermented and unfortified wine, and allows for many delightful treats, which may include savoury duck liver pate, creamy puddings such as clafoutis, and traditional soft cheeses. Serve chilled and don't wait for dessert.

Analysis

RS: 119.2 g/l
pH: 3.40
TA: 6 g/l
Alc: 12.16 %

