

Sauvignon Blanc 2016

2016 VINTAGE

The 2016 vintage will be remembered for the January heat wave and low rainfall that inevitably had a profound affect on the yield that would be down by between 10 and 20%.

VINEYARDS

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 metres above sea level. Crops levels on Sauvignon Blanc are around 7.5 tons per hectare.

VINIFICATION

Satellite images were used to classify the vineyards according to growing patterns. Picking times were established based on analysis, phenolic ripeness and flavor compositions. 9 Lots were vinified individually and blended afterwards to ensure complexity and depth.

All fruit was handpicked in the early morning and received skin contact according to ripeness and chemical composition. Only 600L per ton was recovered. Three days of settling, racking and inoculation with selected yeast cultures followed. Fermentation lasted between 14 and 22 days at ± 13 °C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.

TASTING NOTES

Pale straw gives way to tinges of lime green. Aromas of green melon, ripe gooseberry and hints of passion fruit are gently underscored by subtle nuances of grassy nettles with a dusty minerality.

A crisp, dry entry with hints of green apple develops into luscious lemon and lime on the palate which lingers persistently in the presence of perpetuating green fig, gooseberry and citrus.

ANALYSIS

Residual Sugar:	2.6 g/l
pH:	3.29
Total Acidity:	6.5 g/l
Alcohol:	13.60%

FOOD COMPLEMENTS:

Friendly and uncomplicated for moreish summer sipping, but will also be a perfect partner to salty goat's cheese salad or smoked snoek paté.

AGEING POTENTIAL

Potential to mature for the next 4 to 5 years resulting in an even fuller and richer wine.

