

DE GRENDEL SAUVIGNON BLANC 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

Viticulture

The Sauvignon Blanc vineyards are planted in well-drained blue shale at 200 metres above sea level on the Western slope of the Tygerberg, 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

Vinification

Using analysis, phenolic ripeness and flavour compositions, grapes were handpicked in batches over a three-week period. When crushed, the grapes delivered a recovery of 630 litres per ton. Following 6 hours skin contact, the juice was settled, racked and inoculated to ferment in tank at 14°C for 22 days. 80 days' lees contact improved the wine's flavour and body, followed by protein stabilisation, cold stabilisation, blending and bottling.

Tasting Notes

The wine has a delicate, pale straw colour with a slight green edge. It displays an aromatic kaleidoscope, rich with perfumed lime, white pear, passion fruit and lemon thyme. The aromas prevail on the palate with added Granny Smith apples, lemongrass and nettle. The palate is perfectly balanced by a steely mineral zest and enjoyable long finish.

Food Complements

The 2019 Sauvignon Blanc can be served chilled with gazpacho, lime drizzled game fish, or lightly cooked shell-on prawns. A parcel of fresh fish and chips with the waves of the ocean breaking in the background will best complement this fresh and lively wine.

Cellaring Potential

The 2019 vintage is ready to enjoy now but has an ageing potential of 3 to 4 years to allow for a richer wine with well-integrated acidity to develop.



Analysis

Residual Sugar:	1.9 g/l
pH:	3.38
Total Acidity:	5.8 g/l
Alcohol:	13.5%

