

DE GRENDEL SAUVIGNON BLANC 2021

The Vintage

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

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 shows an excellent combination of tropical fruit, such as granadilla and guava, and the typical methoxypirazine style which presents aromas such as green pepper and fresh asparagus.

Food Complements

Enjoy this wine with your next seafood barbecue, or a stir fry of Cajun shrimp, bell peppers and corn.

Analysis

RS: 1.6 g/l
pH: 3.41
TA: 6. g/l
Alc: 13.45%

