

DE GRENDEL SAUVIGNON BLANC 2022

The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

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 yield 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 blending, protein stabilisation, cold stabilisation, and bottling.

Tasting Notes

A complex wine with layers of minerality and an ensemble of lime, tropical fruits, and fresh herbs. A well-balanced and delicate palate with a layered, long finish.

Food Complements

Enjoy this wine with Cajun-spiced calamari tubes, grilled cod, goats cheese, or tempura prawns.

Analysis

RS: 1.7 g/l
pH: 3.36
TA: 5.8 g/l
Alc: 13.86%

