



ANNO 1720

# DE GRENDEL

WINES

## Noble Late Harvest Sauvignon Blanc 2014



### VINTAGE

The 2014 growing season will be remembered for consecutive rain showers around every fortnight. Due to this good water reserve in the soil the growth was quite substantial, which in return was responsible for the extra work in the vineyards in the form of leaf and shoot plugging. The 2014 crop was on average 20% higher in the Coastal region due to the good rain showers and a lack of wind in the flowering period. From veraison onwards it was a normal ripening year with short heat spikes, but luckily due to our proximity to the ocean playing a moderate role, it ended up being a well-balanced vintage. Vineyards The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Sauvignon Blanc is  $\pm$  7.5 tons per hectare. Soil type Well drained broken shale.

### VINIFICATION

A selected 10 tons of the Sauvignon Blanc grapes were left to hang on the vines and become naturally infected with Botrytis Cinerea, the fungus responsible for noble rot. The fungus penetrates the skin of the berry and utilizes the water, resulting in a concentration of sugars and flavour. By the time we brought the grapes into the cellar (8 weeks after harvesting our Sauvignon Blanc for our dry wine) it only weighed 4 tons, significantly to the "cost" of the .

In the cellar we ferment this juice only up to 9.5 vol% alc, thus leaving 180 grams of sugar in the wine and making it extremely sweet. Where are dry Sauvignon Blanc we would retrieve 700 litres per ton, on Noble Late Harvest we Sauvignon Blanc we only retrieve 380 litres, again adding to the cost of the product.

This wine has a rich golden hue with abundant fruit flavours of litchi, citrus, apricot and peach with spice and honey flavours adding to the complexity. These flavours follow through on the palate, giving it a full and rich mouthfeel with a firm acidity balancing the wine in structure and resulting in a fresh finish.

### ANALYSES

Residual Sugar:	180 g/l
pH:	3.51 Total
Acidity:	7.9 g/l
Alcohol:	9.8 vol%

### FOOD COMPLEMENTS

Enjoy on its own or with strong cheeses before or after a meal.

### AGING POTENTIAL

Drink now or let complexity increase over the next 2 to 5 years.