

De Grendel Koetshuis Sauvignon Blanc 2010

The Koetshuis Sauvignon Blanc differs stylistically from our De Grendel Sauvignon Blanc as the flavour spectrum leans more towards the green side, yet with ripe flavours of capsicum, asparagus and gooseberries. Supported by a firm acidity it is a full bodied white wine with a strong and long finish.

Think summer, seafood and salads. This full bodied wine even takes on wine's so-called archnemesi - asparagus - with gusto: match with roasted asparagus served alongside pan-fried Kingklip and creamy tagliatelle. A classic pairing with goat's milk cheese with good reason and one of the few whites that can pull off a partnership with sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 1.39 g/l pH : 3.32 ta : 7.34 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : Up to 3 Years.

in the vineyard : The Koetshuis Sauvignon Blanc is a vineyard selection of a few different sites. Crop yields on this Sauvignon Blanc vary from 6 to 7 tons per hectare.

about the harvest: Satellite images were used to classify the vineyards according to growing patterns. Picking times were established based on analysis, phenolic ripeness and flavour compositions.

Three lots (from Darling and De Grendel) were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. The 2010 vintage allowed us to use all three components as the quality of each of these parcels was excellent.

The Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards and in the cellar to ensure a bigger and a bolder wine.

It is picked riper, receives longer skin contact, longer cold settling as well as extended lees contact after fermentation with batonage on more frequent intervals.

