

De Grendel Sauvignon Blanc 2010

This wine is an explosion of tropical fruit with pronounced flavours of passion fruit, white peaches and ripe figs. The fruit follows through on the palate, resulting in full well balanced mouthfeel and ends off with crisp dry acidity, leaving you in anticipation for your next glass!

A great summer cooler!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Grendel Wines

winemaker : Charles Hopkins & Elzette du Preez

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 1.3 g/l **pH** : 3.36 **ta** : 6.6 g/l

type : White

pack : Bottle **closure** : Screwcap

ageing : Drink now or within the next three years.

in the vineyard : The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop yields on Sauvignon Blanc is \pm 7.5 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. 9 Lots were vinified individually and blended afterwards to ensure complexity and depth.

All fruit was handpicked in the early morning and received skin contact according to ripeness and chemical composition. Only 600L per ton was recovered. Three days of settling, racking and inoculation with selected yeast cultures followed.

Fermentation lasted between 14 and 22 days at \pm 13° C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.

