

## De Grendel Koetshuis Sauvignon Blanc 2012

This wine is stylistically different than our De Grendel Sauvignon Blanc in the sense that the wine leans more towards a fuller and richer style, with intense hints of gooseberries and asparagus on the nose and palate. Supported by a fresh acidity this wine is a full bodied white wine with a strong and long finish.

Such an easy wine to pair – it loves partnering with food from sushi and classic wine-steamed mussels with lots of garlic, to spicy Thai food. Bring on the smoked salmon, the raw oysters, the grilled prawns and tangy stir fries, zesty chicken salads. Stands up well to herbs and does great with roasted bell peppers and fennel.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** De Grendel Wines

**winemaker :** Charles Hopkins & Elzette du Preez

**wine of origin :** Coastal

**analysis :** alc : 13.2 % vol   rs : 1.82 g/l   pH : 3.4   ta : 6.43 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Screwcap

**ageing :** Up to 5 Years ageing potential.

**in the vineyard :** This year will be remembered for the extreme dry weather conditions. The average temperature was generally slightly higher, peaking with a heat wave between véraison (the onset of ripening) and picking in January. February, normally the scorcher, brought very mild, moderate conditions, reminiscent of a more European climate. We came prepared for the dry conditions though, relying on the supplementary irrigation on our farm and being very grateful for our close proximity to the ocean that protected our vines. This resulted in wines with intense fruit flavours. We introduced new technology in the vineyard to pinpoint water need per vine per block. Not only has our water use dropped by nearly 50% in the ripening season, optimum irrigation also resulted in a bigger crop of high quality.

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

**in the cellar :** Three Lots (from Darling and De Grendel) were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. The 2012 vintage opened the door for us to use all three components as each of these parcels was excellent in quality. The Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards as well as in the cellar to ensure a bigger, bolder wine. It is picked riper, receives longer skin contact and longer cold settling, as well as extended lees contact after fermentation with batonage on more frequent intervals.

