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De Grendel Sauvignon Blanc 2013

This wine has a bright green hue and has abundant tropical fruit flavours of passion fruit, grapefruit and guava on the nose. The fruit follows through on the palate, giving it richness and resulting in full well balanced mouth feel that ends with a crisp dry acidity.

A great summer cooler!

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : De Grendel Wines
winemaker : Charles Hopkins & Elzette du Preez
wine of origin : Tygerberg
analysis : **alc :** 13.5 % vol **rs :** 1.85 g/l **pH :** 3.35 **ta :** 6.10 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or within the next three years.

in the vineyard :

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 ± 7.5 tons per hectare.

Soil type
Well drained broken shale.

about the harvest:

The build-up to the season, climate wise, has been very promising. We had good rainfall in the winter and spring of 2012, resulting in high water reserves in the vineyards. The prevailing South Easterly Wind (the Cape Doctor) swept through most of the Western Cape during late spring and early summer. Fortunately for us, all the vines were already through fruit set and the wind had positive effect in protecting on a natural way against fungal disease pressure by keeping conditions dry and therefore lowering humidity in the canopy.

December also brought warm days and bright sunshine – due to our proximity to the ocean, temperatures remained moderate. From beginning January right through the picking season of February and March, we did not have any heat waves and in most circumstances had a cooler ripening period than in past vintages.

The challenge we did experience was three rainfalls but the positives outstretch the negatives in cooling down and nurturing the vineyards by relieving water stress.

in the cellar :

Satellite images were used to classify the vineyards according to growing patterns. Picking times were established based on analysis, phenolic ripeness and flavor 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 ±13° C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.