

De Grendel Sauvignon Blanc 2015

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** : 13.67 % vol **rs** : 1.1 g/l **pH** : 3.35 **ta** : 6.3 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Drink now or within the next three years.

The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal regions compared to last year. Due to these conditions the harvest was 10 to 15 days earlier than normal and the vineyard growth was less and the berries and clusters were smaller. These conditions however produced berries with a much higher concentration of fruit flavours and the red varieties had better colour intensity. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent 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 \pm 7.5 tons per hectare.

Soil type: Well drained broken shale.

about the harvest: Il fruit was handpicked in the early morning.

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 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.

