

## De Grendel Koetshuis Sauvignon Blanc 2016

Pale golden straw surrounds a lime green interior in the glass. Enticing aromas of tropical musk melon, green melon and gooseberry intermingle with grassy nuances of green fig and nettle which is characteristically embraced by a flinty minerality with hints of fynbos. This deceptively complex and integrated nose follows through onto the palate with crisp green apple acidity on entry that lingers on the mid-palate with lime, lemon and an ever so slightly creamy mouthfeel, before it finishes zesty and dry. A clean, fresh wine with unobtrusive finesse that balances sweeter tropical notes with satisfying acidity and minerality.

The perfect summer seafood feast companion, but will also reward putting away for a few summers to come.

variety : Sauvignon Blanc | 100% Sauvignon Blanc  
winery : De Grendel Wines  
winemaker : Charles Hopkins  
wine of origin : Western Cape  
analysis : alc : 13.0 % vol    rs : 2.18 g/l    pH : 3.28    ta : 6.59 g/l  
type : White    style : Dry  
pack : Bottle    size : 750ml    closure : Screwcap

ageing : Potential to mature for the next 4 to 5 years resulting in an even fuller and richer wine.

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 Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards as well as 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.

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: The 2016 vintage will be remembered for the January heat wave and low rainfall that inevitably had a profound affect on the yield that would be down by between 10 and 20%.

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. Grapes from Darling, De Grendel and Lutouw were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. Eleven percent of the fruit was barrel fermented in new French and Romanian oak for 120 days, then blended into the tank wine, in order to increase complexity in the final product. The Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards as well as 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.

