

## De Grendel Sauvignon Blanc 2017

Brilliant pale straw in colour with tinges of lime green, the nose supports an intensity of perfumed lime, green fig and cut grass aromas underscored by nuances of sweet pea shoots and granny smith apple that evolves into a crisp, zesty entry onto the palate, balanced by a full, round, rich mouthfeel exuding tantalising flavours of lemon and lime that lingers persistently on the finish.

A deliciously accessible, tropically driven wine to be enjoyed on its own on a balmy summer's day, or delectably paired with fresh green salads, creamy goat's cheese, tangy snoek paté and oysters.

**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 : 1.6 g/l pH : 3.32 ta : 6.0 g/l

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

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

**ageing :** Deliciously crisp and fresh now, but will potentially age well for up to 3 or 4 years for a fuller, richer wine with a more integrated acidity.

A surprising, yet contradictory growing season coming off the back of the severe heat and drought of 2016, the 2017 vintage experienced consistently hot and dry weather, but no significant heat waves. The cold to moderate nights however, together with the much needed light rain in early December, resulted in disease free grapes of excellent concentration and acidity with an increase in crop yield of roughly 15% on the previous vintage. Tasting and analysis point to an excellent vintage with superb acidity.

**in the vineyard :** High up on the western slope of the Tygerberg, roughly 200 metres above sea level, just 7 kilometres from, and in sight of the Atlantic Ocean, the Sauvignon Blanc vines are nourished by well drained blue broken shale soil. Utilising the VSP trellis system, a typical harvest produces 7-8 tons per hectare.

**about the harvest:** The grapes were carefully handpicked in batches over a period of 3 weeks based on analysis.

**in the cellar :** The grapes were crushed with a recovery of 630 litres per ton. After skin contact of 6 hours on average, the juice was settled, racked and inoculated in stainless tanks for fermentation at 14°C for 22 days. The wine was kept on the lees in tank for 80 days for increased flavour and body before being protein stabilised, cold stabilised, blended and bottled.

