

De Grendel Koetshuis Sauvignon Blanc 2019

Pale straw in colour with a clean nose displaying aromas of crisp pineapple, fresh papaya, Asian pears and an underlying creamy richness from extended lees contact. This is a complex and multi-dimensional wine that will develop in both the glass and the bottle with time.

The subtle creaminess makes the Koetshuis the perfect companion to vichyssoise, deep fried polenta and parmesan fries, West Coast crayfish, or a goat's cheese and pear salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Grendel Wines

winemaker : Charles Hopkins

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 1.9 g/l pH : 3.33 ta : 6.0 g/l

type : White **style :** Dry

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

ageing : The complexity of the Koetshuis promises excellent maturation potential and the wine will no doubt develop further over the next 3 to 5 years.

in the vineyard : The cold to moderate nights together with the much-needed light rain in early December resulted in disease-free grapes with excellent flavour concentration and acidity, delivering an approximate 15% increase in crop. A special vineyard selection is made from high quality vineyards in Lutzville and Darling, in which meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked separately, depending on phenolic ripeness and flavour components. The grapes are mostly nourished by weathered shale soils and yield 6 to 7 tons per hectare.

about the harvest: The grapes were hand picked.

in the cellar : With Lutzville and Darling batches being vinified individually for blending at a later stage, the handpicked grapes were crushed and allowed extended skin contact for approximately 6 hours before the juice was racked and settled for inoculation and fermentation in stainless steel tanks. Approximately 18% of the juice was inoculated and fermented in a combination of new and 2nd fill French Oak barrels, where it was kept on the fine lees for 100 days. Finally, the portions were blended for flavour, depth and complexity before being protein stabilised, cold stabilised and bottled.

