



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2007



2007 VINTAGE

The 2007 vintage taught us patience. In the South African Wine Industry this year will be remembered for the incredible heat wave that occurred during the first week in February. Due to our close proximity to the ocean and the prevailing winds that have a cooling down effect, the heat wave played a minor role on the 2007 De Grendel vintage.

VINEYARDS

The De Grendel vineyards are situated 7 kilometers from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop yields on Sauvignon Blanc is ± 7.5 tons per hectare.

SOIL TYPE

Well drained decomposed shale.

VINIFICATION

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. One of these lots from our Koetshuis block, where soil types vary slightly, we handled differently in the vineyard as well as in the cellar. This has resulted in a wine different in style than our well-known De Grendel Sauvignon Blanc. We therefore decided to make an exception this year and bottled this wine as the "Koetshuis Sauvignon Blanc" 2007.

All fruit was hand-picked in the early morning and received skin contact according to ripeness and chemical compositions. Only 600L per ton was recovered. Three days of settling, racking and inoculation with a selected yeast culture followed. Fermentation lasted 22 days at ± 13 °C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.

TASTING NOTES

The wine has a light green hue with upfront asparagus, canned peas and gooseberry flavours. On palate, this wine impresses with outstanding rich layered fruit and a full mouth feel.

ANALYSIS

Residual Sugar:	1.9 g/l
pH:	3.3
Total Acidity:	6.6 g/l
Alcohol:	13.5%

FOOD COMPLIMENTS

Pan-fried Kinklip with roasted asparagus and creamy tagliatelle. Chicken supreme with gooseberry salsa and stir-fried summer vegetables.

AGEING POTENTIAL

Up to 3 Years.

"In my 21 years of winemaking, I will single this out as one of the most outstanding Sauvignon Blanc's I had a hand in the vinification."

-Charles Hopkins, Cellar Master De Grendel