



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2008



2008 VINTAGE

The South African Wine Industry will remember the 2008 harvest for the three consecutive rain showers during the first stage of ripening, towards the end of January. Thanks to the South-Easter, drying our vineyards after every rain shower, we luckily had no problem with rot.

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 \pm 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 different in the vineyard as well as in the cellar. This has resulted into 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" 2008.

All fruit were handpicked 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 \pm 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 flavours of white fruit, canned peas and gooseberry flavours. On palate, this wine impress with outstanding rich layered fruit and a full mouth feel.

ANALYSIS

Residual Sugar:	2.5 g/l
pH:	3.28
Total Acidity:	6.7 g/l
Alcohol:	13.4%

AGEING POTENTIAL

Up to 3 Years.