



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2009



2009 VINTAGE

We had fantastic rain showers as late as November ensuring a higher water table acting as a buffer against the high temperatures during the 2009 picking season. Due to these conditions the crop was 10 to 14 days later and 10% down in yield, but this ensured better concentration in flavours. The industry considers the 2009 harvest as one of the best vintages in terms of quality on both red and white varieties.

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 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 and bottled this wine as the "Koetshuis Sauvignon Blanc" 2009.

All fruit were handpicked during early morning; receiving 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 flavours of white fruit, canned peas, asparagus and gooseberry flavours. On palate, this wine impress with outstanding rich layered fruit and a full mouth feel.

ANALYSIS

Residual Sugar:	2.18 g/l
pH:	3.37
Total Acidity:	8.00 g/l
Alcohol:	14.3%

AGEING POTENTIAL

Up to 3 Years.