



ANNO 1720

DE GRENDEL

WINES

Sauvignon Blanc 2006

2006 VINTAGE

The first vintage in our cellar created huge excitement and, to top it all, 2006 proved to be a wonderful year for white wines.

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

A satellite image is used to identify growing patterns in a six ha block of Sauvignon Blanc. The picking date was decided on, based on analysis, flavours and these images. Out of this block of Sauvignon Blanc, six pickings were done on different days and vinified separately. All were handpicked in the early morning and received skin contact according to ripeness and chemical compositions. Only 600L per ton was extracted.

Three days of settling, racking and inoculation with selected yeast cultures followed. Fermentation lasted 22 days at \pm 13 °C and 100 days of full lees contact took place to ensure richness and a rounder mouth feel. A Sauvignon Blanc Blend was made from 9 different vineyard lots for the start of a De Grendel style Sauvignon Blanc.

TASTING NOTES

Fine capsicum, green fig aromas. Elegantly dry with crisp herbaceous notes. Delicious now, but with ample ageing potential. Perfect with fish, pasta and smoked poultry.

ANALYSIS

Residual Sugar:	2.6 g/l
pH:	3.22
Total Acidity:	6.3 g/l
Alcohol:	13%

AGEING POTENTIAL

Up to 2 Years.

