



ANNO 1720

DE GRENDEL

WINES

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.

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 selected yeast cultures followed. Fermentation lasted 22 days at ± 13 °C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.

The wine has a light green hue with fine capsicum, green fig aromas on the nose. On palate this wine is elegant and dry with crisp herbaceous notes.

TASTING NOTES

Clear and shiny colour. The nose is very open with fruity and typical herbaceous Sauvignon Blanc aromas. Very refreshing palate with a firm acidity and lingering finish. This wine shows certain minerality which is typical of the Durbanville region.

ANALYSIS

Residual Sugar:	2.5 g/l
pH:	3.33
Total Acidity:	6.39 g/l
Alcohol:	13.36%

FOOD COMPLEMENTS

Ideal with summer dishes like grilled haloumi salad, smoked salmon salad with lemon vinaigrette, grilled fish or seafood with tomato and herb salsa.

AGEING POTENTIAL

Up to 2 Years.

