



ANNO 1720

DE GRENDEL

WINES

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 200-350 meters above sea level. Crop yields on Sauvignon Blanc is \pm 7.5 tons per hectare.

SOIL TYPE

Well drained broken shale.

VINIFICATION

Satellite images were used to classify the vineyards according to growing patterns. These lots were harvested based on analysis, phenolic ripeness and flavour compositions. Eleven 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 composition. Only 600L per ton was recovered for bottling. 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 followed to ensure richness and a rounder mouth feel.

TASTING NOTES

The wine has a light green hue with fine capsicum, green fig and granny smith apple aromas. On the palate this wine is elegant and dry with crisp herbaceous notes, firm acidity and a lingering finish.

ANALYSIS

Residual Sugar:	2.2 g/l
pH:	3.32
Total Acidity:	6.7 g/l
Alcohol:	13.5%

FOOD COMPLEMENTS

Ideal with dishes like ratatouille steamed fresh asparagus, smoked salmon salad with lemon vinaigrette, grilled fish or seafood with tomato and herb salsa.

AGEING POTENTIAL

Up to 2 Years.

