



ANNO 1720

DE GRENDEL

WINES

Sauvignon Blanc 2009

2009 VINTAGE

We experienced one of the wettest and coldest winters in a long time in the Western Cape. Fantastic rain showers followed as late as November ensuring a higher water table and buffer for the 2009 crop.

Although temperatures were quite high throughout the 2009 picking season, the vines were generally well protected by the high water reserves. Due to these conditions the crop was 10 to 14 days later and 10% down in yield; this again ensured more concentration in flavours. In the industry, the 2009 harvest was one of the best vintages in terms of quality in 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 \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 flavour compositions. 9 Lots were vinified individually and blended afterwards to ensure complexity and depth.

All fruit was handpicked in the early morning and received skin contact according to ripeness and chemical composition. Only 600L per ton was recovered. Three days of settling, racking and inoculation with selected yeast cultures followed. Fermentation lasted between 14 and 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 tropical fruit flavours, passion fruit and green fig aromas on the nose. On the palate this wine is elegant and dry with crisp herbaceous notes and a well balanced mouthfeel.

ANALYSIS

Residual Sugar:	2.27 g/l
pH:	3.42
Total Acidity:	6.68 g/l
Alcohol:	13.83%

FOOD COMPLEMENTS

A true all occasions wine that will go well with pasta, chicken, seafood ... and with friends.

AGING POTENTIAL

Up to 2 Years.

