



ANNO 1720

# DE GRENDDEL

WINES

## Koetshuis Sauvignon Blanc 2010

### 2010 Vintage

The 2010 vintage will be remembered by the South African wine industry in general for the substantially smaller crop compared to the five previous vintages. In some areas the yield dropped by a staggering 30%. The gale force winds experienced in October during the flowering season contributed greatly to this.

However, at De Grendel we experienced the opposite: the yield increased by 30%! A logical explanation is that we missed the worst of that wind during the flowering time. We initially wondered if we will be able to repeat the 2009 vintage, one of the greatest vintages of the decade. Tasting the young wines in the tanks, all indications are that the 2010 vintage will match our wildest expectations.

### VINEYARDS

The Koetshuis Sauvignon Blanc is a vineyard selection of a few different sites. Crop yields on this Sauvignon Blanc vary from 6 to 7 tons per hectare.

### 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.

Three lots (from Darling and De Grendel) were vinified individually as potential components of Koetshuis and blended afterwards to ensure complexity and depth. The 2010 vintage allowed us to use all three components as the quality of each of these parcels was excellent.

The Koetshuis Sauvignon Blanc grapes are handled differently in the vineyards and in the cellar to ensure a bigger and a bolder wine. It is picked riper, receives longer skin contact, longer cold settling as well as extended lees contact after fermentation with batonage on more frequent intervals.

### TASTING NOTES

The Koetshuis Sauvignon Blanc differs stylistically from our De Grendel Sauvignon Blanc as the flavour spectrum leans more towards the green side, yet with ripe flavours of capsicum, asparagus and gooseberries. Supported by a firm acidity it is a full bodied white wine with a strong and long finish.

### ANALYSIS

Residual Sugar:	1.39 g/l
pH:	3.32
Total Acidity:	7.34 g/l
Alcohol:	13.8%

### FOOD COMPLIMENTS

Think summer, seafood and salads. This full bodied wine even takes on wine's so-called arch-nemesis – asparagus – with gusto: match with roasted asparagus served alongside pan-fried Kingklip and creamy tagliatelle. A classic pairing with goat's milk cheese with good reason and one of the few whites that can pull off a partnership with sushi.

### AGING POTENTIAL

Up to 3 Years.

