



ANNO 1720

DE GRENDEL

WINES

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 De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Sauvignon Blanc are ± 7.5 tons per hectare.

Soil type

Well drained broken 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 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 ± 13 °C and 100 days of full lees contact followed to ensure richness and a rounder mouth feel.

This wine is an explosion of tropical fruit with pronounced flavours of passion fruit, white peaches and ripe figs. The fruit follows through on the palate, resulting in full well balanced mouthfeel and ends off with crisp dry acidity, leaving you in anticipation for your next glass!

Analysis

Residual Sugar:	1.3 g/l
pH:	3.36
Total Acidity:	6.6 g/l
Alcohol:	13.5 vol%

Food Complements

A great summer cooler!

Aging Potential

Drink now or within the next three years.