



ANNO 1720

DE GRENDEL

WINES

Koetshuis Sauvignon Blanc 2011

2011 Vintage

This was a year of extreme weather conditions. In general, the average temperature was higher than the previous vintage with a heat wave early in January following veraison. During early February, just two weeks before the first picking, we experienced yet another heat wave. Supplementary irrigation and our close proximity to the ocean, protecting our vines from the high temperatures, ensured that our wines have intense fruit flavours.

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 flavor compositions. Three lots, selected from Darling and De Grendel, were vinified individually, as potential Koetshuis components, and blended afterwards to ensure complexity and depth. Due to the excellent quality we were able to utilize all three components. The Koetshuis Sauvignon Blanc grapes were handled differently, in both vineyard and cellar, ensuring a bigger and bolder wine. It is picked riper; it receives longer skin contact and cold settling as well as extended lees contact after fermentation with more frequent batonage intervals.

TASTING NOTES

The Koetshuis Sauvignon Blanc is stylistically different from our De Grendel Sauvignon Blanc. The Koetshuis Sauvignon Blanc has a fuller and richer style, with intense ripe tropical flavours on both nose and palate. This is a full bodied white wine, with a long finish, backed by fresh acidity.

ANALYSIS

Residual Sugar:	1.62 g/l
pH:	3.27
Total Acidity:	6.0 g/l
Alcohol:	14.2%

AGEING POTENTIAL

Up to 3 Years.

