

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 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 \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. Picking times were established based on analysis, phenolic ripeness and flavor compositions. Nine lots were vinified individually and blended afterwards to ensure complexity and depth.

All the fruit was handpicked during early morning and received skin contact, according to ripeness and chemical composition, followed by three days of settling, racking and inoculation with selected yeast cultures. Fermentation lasted between 14 and 22 days at \pm 13 °C, followed by 100 days of full lees contact ensuring a rich and rounded mouthfeel. Only 600L per ton was recovered.

This wine is packed with fruit flavours like passionfruit, white peaches and ripe figs. The fruit follows through on the palate, contributing to the full, well balanced mouthfeel that ends with a crisp dry acidity.

Analysis

Residual Sugar:	2.8 g/l
pH:	3.31
Total Acidity:	6.2 g/l
Alcohol:	13.68 vol%

Food Complements

A great summer cooler!

Aging Potential

Drink now or cellar for three years.