

# DE GRENDEL SAUVIGNON BLANC 2023

## The Vintage

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

## Viticulture

The Sauvignon Blanc vineyards are planted in well-drained blue shale at 200 metres above sea level on the Western slope of the Tygerberg, 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

## Vinification

Using analysis, phenolic ripeness and flavour compositions, grapes were handpicked in batches over a three-week period. When crushed, the grapes delivered a yield of 630 litres per ton. Following 6 hours skin contact, the juice was settled, racked and inoculated to ferment in tank at 14°C for 22 days. 80 days' lees contact improved the wine's flavour and body, followed by blending, protein stabilisation, cold stabilisation, and bottling.

## Tasting Notes

Bright green hues precedes an abundance of tropical fruit aromas such as passion fruit, grapefruit and guava on the nose. The fruit follows through on the palate, giving it richness and resulting in a well-balanced mouth feel that ends with a crisp and dry acidity.

## Food Complements

Enjoy this fresh, crisp white wine with classic, fried fish served a chili or smoked paprika aioli and fresh lemon wedges, or grilled Portuguese sardines and crusty bread.

## Analysis

RS: 1.7 g/l  
pH: 3.39  
TA: 6.1 g/l  
Alc: 13.61%

