DE GRENDEL
WINES



KOETSHUIS SAUVIGNON BLANC 2025

VINTAGE

The 2025 vintage featured a late winter with adequate chill, followed by a cool, dry summer that promoted even ripening and low disease pressure. Cooler August nights and minimal rain from February to March favoured grape health and flavour. Harvest was slightly later than 2024, yielding fruit with optimal sugars and balanced acidity. The result: brilliant colour, refined tannins, vibrant whites, and poised reds with moderate alcohol.

VITICULTURE

A special vineyard selection is made from high-quality vineyards in Darling, where meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked at optimum ripeness and flavour components. The vineyards, nourished by red hutton soils, yield 6–7 tons per hectare.

VINIFICATION

The handpicked grapes were crushed and allowed extended skin contact for approximately 18 hours before the juice was racked and settled for inoculation and fermentation in stainless steel tanks. Approximately 40% of the juice was fermented in seasoned French Oak barrels, where it was kept on the fine lees for 6 months, with lees stirring for the first two months. Finally, the portions were blended for flavour, depth, and complexity before being protein stabilised, cold stabilised and bottled.

TASTING NOTES

Pale straw in colour, offering vibrant aromas of lime zest, gooseberry, and white guava. The palate is crisp and lively, layered with citrus, subtle minerality, and a gentle creamy texture from oak influence. Lively, crisp acidity balances a smooth, moderately full mouthfeel, while delicate mineral notes persist, leading to a graceful and enduring finish.

FOOD COMPLEMENTS

Pairs beautifully with fresh seafood, grilled fish, or citrusy salads. Also complements light chicken dishes, creamy risottos, and soft goat cheese, enhancing the wine's zesty freshness and subtle textural richness.

WINE OF ORIGIN

Cape West Coast

MAIN VARIETIES

100% Sauvignon Blanc

ANALYSIS

RS: 2.0 g/l | pH: 3.36 | TA: 7.1 g/l | Alc: 13.19 %