

DE GRENDDEL SAUVIGNON BLANC 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average.

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 recovery 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 protein stabilisation, cold stabilisation, blending and bottling.

Tasting Notes

A light, pale lemon coloured wine with a translucent core and watery rim greets the taster. The wine's aromas present whiffs of granadilla, lime zest, snow peas and a clean acidity which follows through to a youthful palate. Mouth-puckering and lively, the distinct granadilla, lemon meringue and green fig provides great complexity to a salty mineral finish.

Food Complements

The lively acidity makes it an ideal companion to citrus salads, lemon chicken, veal limone, muscels cooked in a tomato concasse, gazpacho or grilled Portuguese sardines with rock salt and generous dollops of lime aioli.

Cellaring Potential

Drink now until 2025.



Analysis

Residual Sugar:	2.75 g/l
pH:	3.32
Total Acidity:	6.5 g/l
Alcohol:	13.65%

