

KOETSHUIS SAUVIGNON BLANC 2021

The Vintage

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020

Viticulture

A special vineyard selection is made from high-quality vineyards in Lutzville and Darling, plus a small batch of Semillon from De Grendel Vineyards, in which meticulous vineyard management ensures superior fruit concentration and bolder flavours. Grapes were picked separately, depending on phenolic ripeness and flavour components. The vineyards are mostly nourished by weathered shale soils and yield 6 to 7 tons per hectare.

Vinification

With Lutzville and Darling batches being vinified individually for blending at a later stage, the handpicked grapes were crushed and allowed extended skin contact for approximately 6 hours before the juice was racked and settled for inoculation and fermentation in stainless steel tanks. Approximately 18% of the juice was inoculated and fermented in a combination of new and 2nd fill French Oak barrels, where it was kept on the fine lees for 100 days. The 2% Semillon component was also fermented in oak. Finally, the portions were blended for flavour, depth, and complexity before being protein stabilised, cold stabilised and bottled.

Tasting Notes

Toasty nose with hints of dried fruit. Herbaceous on the palate with peas and asparagus. A well-hidden acidity, with a full mid-palate. Round, rich and savoury with a lingering finish.

Food Complements

This wine calls for food with a weightier palate such as Chicken Saltimbocca, pork schnitzel with a cream sauce or simple gnocchi with burnt sage butter.

Analysis

RS: 1.9 g/l
pH: 3.48
TA: 6.5 g/l
Alc: 13.26%

