



DE GRENDDEL

WINES



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

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

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. 3 months' lees contact improved the wine's flavour and body, followed by blending, protein stabilisation, cold stabilisation, and bottling.

TASTING NOTES

Pale straw with a hint of green, the 2025 Sauvignon Blanc displays brilliant clarity and a lifted bouquet of gooseberry, green apple, and subtle citrus blossom. The palate is vibrant and zesty, offering crisp acidity, lively citrus and tropical fruit flavours, and a delicate minerality. Lightly textured yet expressive, the wine is well-structured with refreshing balance. The finish is clean, lingering, and elegant, leaving a bright, fresh impression that reflects the Durbanville terroir.

FOOD COMPLEMENTS

Pairs beautifully with grilled prawns, seared scallops, or lemon-infused chicken. Complements soft cheeses and Mediterranean-style tapas. Its crisp acidity, vibrant citrus and tropical fruit profile lift mildly spiced seafood curries or roasted vegetable tarts.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Sauvignon Blanc

ANALYSIS

RS: 1.9 g/l | pH: 3.38 | TA: 6.1 g/l | Alc: 13.92 %

