



ANNO 1720

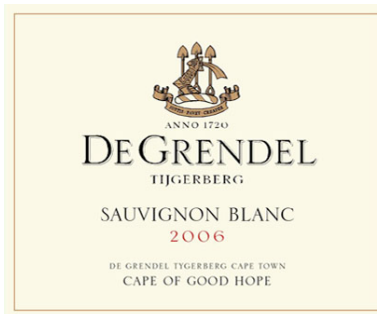
DE GRENDEL

SRP
\$16.99

SAUVIGNON BLANC 2006

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Durbanville
Soil Type:	Decomposed Shale
Age of Vines:	6 years
Trellising:	Perold
Yield:	7.5 tons/ha
Irrigation:	Supplementary
Picking Date:	February 2006
Grape Sugar:	19.5 - 24° B
Acidity:	6 - 10 g/l
pH at Harvest:	3.1 - 3.25



WINEMAKING PRACTICES

Fermentation Temperature: 13° C

Method:

Satellite imaging is used to track growing patterns and help determine optimal picking time in a six hectare block of Sauvignon Blanc. Grapes were hand picked in the early morning on six different days, and each lot was vinified separately. After a light pressing, the grapes were left to settle for three days, with different lots receiving varying amounts of skin contact. The juice was then racked and inoculated with selected yeast cultures. Fermentation lasted 22 days, and the wine then aged on its lees for 100 days in order to ensure richness and a rounder mouth feel.

Wood aging: None

TECHNICAL DETAILS

RS: 2.6 g/l	pH: 3.22
TA: 6.3 g/l	Alcohol: 13%

Maturation potential: Up to 3 years with proper storage

TASTING NOTES

This crisp, clean Sauvignon hails from one of South Africa's coolest growing regions, located just northeast of Cape Town, in close proximity to the Atlantic Ocean. Crafted in an elegant yet bodacious style by renowned cellarmaster and wine guru Charles Hopkins, it combines characteristic grassy-herbaceous notes with tangy citrus and tropical fruit flavors and zesty hints of green pepper and straw.

RATINGS

88 points, Wine Spectator