



ANNO 1720

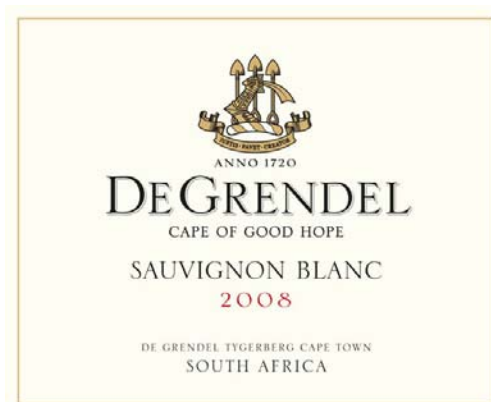
DE GRENDEL

SRP
\$16.99

SAUVIGNON BLANC 2008

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Durbanville
Soil Type:	Weathered Blue Shale
Age of Vines:	5-11 years
Trellising:	Extended Perold
Yield:	7.5 tons/ha
Irrigation:	Supplementary
Picking Date:	February 2 – 28, 2008
Grape Sugar:	21 – 23.5° B
Acidity:	8.5 – 11 g/l
pH at Harvest:	3.1 - 3.3



WINEMAKING PRACTICES

Fermentation Temperature: 14-16° C

Method:

Satellite imaging is used to track growing patterns and help determine optimal picking time in a six hectare block of Sauvignon Blanc. The grapes were hand picked in the early morning, and eleven lots were vinified separately. After a light pressing, the grapes were left to settle for three days, with 18 hours of skin contact. The juice was then racked to tanks and inoculated with selected yeast cultures. Fermentation lasted 22 days, and the wine was then aged on its lees for 100 days, with batonnage performed every second week.

Wood aging: None

TECHNICAL DETAILS

RS: 2.2 g/l	pH: 3.3
TA: 6.7 g/l	Alcohol: 13.5%

Maturation potential: Up to 2 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. It's crafted in an elegant yet bodacious style by renowned cellar master and wine guru Charles Hopkins, combining characteristic grassy-herbaceous notes with tangy citrus and tropical fruit flavors, zesty hints of green pepper and abundant minerality.