

MAASTRICHT

Sauvignon Blanc 2022



From the vineyard

The fertile Durbanville soil, quality of the dry-land Sauvignon Blanc grape, the high rainfall and warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

In the cellar

The grapes were machine-harvested at 23.5 ° Balling in the early morning hours, allowing the grapes to arrive cool in the cellar. After crushing and de-stemming, the grapes were given skin contact for 12 hours before pressing. The juice was fermented with DELTA yeast strain in stainless steel tank at 14-16° C. After fermentation, the wine was allowed to mature on the lees to gain extra complexity.

The winemakers notes

The nose is intense and complex with tropical fruit, grapefruit and passion fruit flavors and hints of green pepper and figs. These distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit. The palate weight of Maastricht Sauvignon Blanc is also a distinguishing factor, adding to the prestige of this variety synonymous with Durbanville Valley.

Analysis:

ALC: 14.20 %

RS: 2.9 g/L

pH: 3.53

TA: 6.2 g/L