

MAASTRICHT

Sauvignon Blanc 2021 'The Contour'



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 harvest date was decided on taste and phenolic ripeness. Grapes were hand harvested, crushed, destemmed, and left on the skins overnight for maximum thiol extraction. Fermentation took place at 14 C in 500L French oak barrels. The wine was matured on the lees for another 4 months before a light filtration and bottling. The wine was matured for a further year in bottle before release.

The winemakers notes

A fine balance between fruit and green flavours. Nectarine, peach and Cape Gooseberry leads on the nose with hints of Papaya and Kiwifruit. The palate follows with more Kiwifruit, lime and hints of Papaya on the aftertaste. The wine is finished off with a crisp long-lasting acidity.

Analysis:

ALC: 13,75 %

RS: 1,9g/L

pH: 3,37

TA: 6,5g/L