

# MAASTRICHT



## Sauvignon Blanc 2024

### 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 for a minimum of two months to gain extra complexity.

### The winemakers notes

The nose is intense and complex with tropical fruit, gooseberry and passion fruit flavors and a hint of green fig. 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: 13.18 %

RS: 3.8 g/L

pH: 3.20

TA: 6.7 g/L