

# MAASTRICHT

## The Contour Sauvignon Blanc 2023



### 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 hand-harvested at 22.5° Balling in the early morning hours, allowing the grapes to arrive cool in the cellar. After 15 hours skin contact the grapes were crushed and settled. A third of the juice is naturally fermented and the balance inoculated and fermented in 500L French oak barrels at 16-18 C. The wine matures on the lees in barrel for 6 months.

### The winemakers note

A fine balance between pear, citrus and cut grass. The palate follows with Kiwifruit, lime and hints of Papaya on the aftertaste. The wine is finished off with a crisp long-lasting acidity.

### Analysis:

ALC: 13.65 %

RS: 2.1 g/L

pH: 3.39

TA: 6.2 g/L