

MAASTRICHT

Sauvignon Blanc 2025



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 6 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 note's

The aroma of Maastricht Sauvignon Blanc is richly intricate, boasting tropical fruit, grapefruit, and passion fruit notes intertwined with subtle hints of green pepper and figs. These unique scents complement a palate that is exquisitely balanced, showcasing the pure essence of ripe fruits. Notably, the palate weight of this Sauvignon Blanc adds a distinguished touch, further enhancing the prestige associated with this varietal, renowned within the Durbanville Valley.

Analysis:

ALC: 13.99 %

RS: 3.3 g/L

pH: 3.39

TA: 6.3 g/L