

# MAASTRICHT

## The Contour 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 hand-harvested at 23.5° Balling in the early morning hours, allowing the grapes to arrive cool in the cellar. After 16 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 9 months.

### The winemakers note

A delicate balance of pear, citrus, and fresh-cut grass aromas. On the palate, flavours of kiwifruit and lime emerge, with subtle hints of papaya lingering on the finish. The wine concludes with a crisp, long-lasting acidity.

### Analysis:

ALC: 14.17 %

RS: 3.8 g/L

pH: 3.33

TA: 7.6 g/L