Buitenverwachting

Maximus 2021

Grape variety:	Sauvignon Blanc 100%
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	14– 21 years
Irrigation:	None (dry land cultivation)
Yield:	5,2 t / ha
Harvest Date:	April 2021
Vinification:	Part whole bunch pressing, part skin contact for 12 hours. Selection of five yeast strains. Fermented 12°C - 16°C for 21 days.
Barrique:	19 months
Bottling date:	10 th October 2022
Alcohol:	14,62 %
Res. Sugar:	1,7 g/l
Total acidity:	6,6 g/l
pH:	3,23
Total SO2:	164 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of ripe melons and gooseberries with hints of gooseberries. The wine is dry, full bodied and has a long lingering finish.

