



# Buitenverwachting

Est. 1796

## MAXIMUS 2023

Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	18 years
Irrigation:	None (dry land cultivation)
Yield:	7,5 t / ha
Harvest Date:	March 2024
Vinification:	Skin contact at 12°C for 12 hours. Fermentation and then maturation for 18 months in 25% new French Oak on Fermentation/Gross Lees
Barrique:	100%
Bottling date:	3 October 2024
Alcohol:	15.1 %
Res. Sugar:	3.0 g/l
Total acidity:	6.8 g/l
pH:	3,26
Total SO <sub>2</sub> :	144 ppm
Comments	The wine has a pale lemon colour and a bouquet reminiscent of Nectarines/Peaches/stone fruit. The balance between fruit, elegance and body makes this a great all-rounder wine to be enjoyed with bisque seafood or Asian/Thai spicy dishes. The wine is dry, full bodied and has a long lingering finish.