

THE Maggie

FOUNDERS RESERVE

EMAIL d-a@mweb.co.za

WEB www.degliquor.com



THE MAGGIE FOUNDERS RESERVE SAUVIGNON BLANC

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swartland Region

PRODUCT INFORMATION

VINTAGE	2022
VARIETALS	100% Sauvignon Blanc
ORIGIN	Wine of Origin Swartland

VINIFICATION

Grapes were harvested by hand in the early hours of the morning, destalked and crushed. The grapes were cooled and pumped into separators and then pressed to separate the juice from the skins. Cold fermentation at 12°C took place in stainless steel tanks lasting 10 – 14 days before stabilizing, filtering and bottling.

WINEMAKER'S NOTE

Crisp and fresh with aromas of tropical fruits, hints of lemon, figs and a subtle mineral undertone. Well-balanced with a rounded mouthfeel, gooseberry and passion fruit flavours that linger on the finish.

TECHNICAL ANALYSIS

Alc. 12.6% | RS 1.2 g/L | TA 5.4 g/L | pH 3.44

FOOD SUGGESTIONS

Great aperitif on its own or perfect with grilled seafood, Thai food and tomato salads.

CELLARING POTENTIAL

Drink now while fresh to enjoy the fruity flavours.

SERVING TEMPERATURE 8 - 10°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390102290	UNIT SIZE	750ml
CASE BARCODE	6002390122298	BOTTLES PER CASE	6

PAST ACCOLADES

Vintage 2020 – Gold Wine Awards, Top 10 Producer
Vintage 2018
Ultra-Value Wine Challenge 2018 - Gold