



SINCE

1941

# MONTAGU

## WINERY

### Lady Mary Montagu Sauvignon Blanc

Sourced from the cool Keisie and Rietvlei valleys of Montagu, this Sauvignon Blanc benefits from long, cool nights and a protective "ballet-rok" canopy. The nose opens with aromas of freshly cut grass, lemongrass, lime, and crisp green apple. On the palate, a vibrant tropical fruit profile emerges, perfectly balanced by clean minerality and a lasting, enjoyable finish.



|                   |                                      |
|-------------------|--------------------------------------|
| VARIETAL          | 100% Sauvignon blanc                 |
| ORIGIN            | Montagu                              |
| SOIL TYPES        | Karoo slate, shale & lime rich soils |
| CLIMATE           | Semi-arid, mediterranean climate     |
| AGE OF VINES      | 2022                                 |
| VINEYARD AREA     | 1.10 ha                              |
| YIELD PER HECTARE | 22 ton/ha                            |
| TRELLISED         | 5-stranded double length Perold      |
| IRRIGATION        | Drip                                 |
| HARVEST DATES     | 18 February                          |
| VINIFICATION      |                                      |

Grapes are mechanically harvested in the early morning at 20.2°B and fermented for 18 days in stainless steel tanks at 13°C. The wine undergoes one month of extended lees contact post-fermentation to build texture. Handled in a strict reductive style to minimize oxygen exposure, this process locks in vibrant freshness for immediate enjoyment or short-term cellaring.

|                    |           |
|--------------------|-----------|
| AGEING             | 1-2 years |
| TECHNICAL ANALYSIS |           |
| Alcohol            | 12.09     |
| pH                 | 3.59      |
| Residual Sugar     | 3.90      |
| Volatile Acidity   | 0.36      |
| Total Acidity      | 6.50      |
| FSO2               | 45        |
| TSO2               | 147       |

#### SERVING SUGGESTION

The wine's bright lime and green apple acidity makes it a spectacular partner for light, tangy cheeses, freshly prepared sushi, or a vibrant Thai green curry. It is also an excellent match for a summer harvest platter featuring green olives, asparagus spears, and fresh hummus.

*Unlocking Excellence*