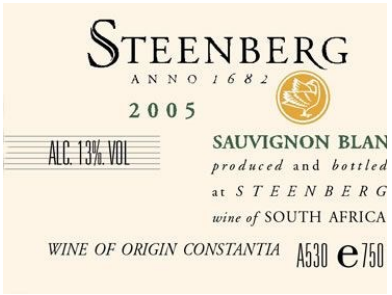
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Steenberg Sauvignon Blanc 2005 (Loire Clone)



Veritas 2005 - Bronze
SAA inflight 1st Class
From the Old World comes the typical grassiness and gooseberry overtones and from the New World, a gentle scent of tropical fruit.This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long, firm lasting aftertaste.

Ideal with seafood and poultry.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : John Loubser
wine of origin : Coastal
analysis : **alc :** 12.88 % vol **rs :** 2.0 g/l **pH :** 3.26 **ta :** 7.0 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle

Veritas 2005 - Bronze
SAA inflight 1st Class

in the vineyard : Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 7 - 20 years
Pruning: Spur - 2 bud
Yield: 8 Ton/Ha
Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of between 20 - 24Â° Balling between January and February 2005.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was between 14Â°C and lasted for about 16 days. The wine was handled reductively throughout vinification and bottled from June 2005 onwards.

Steenberg Vineyards
Cape Town
021 713 2211
www.steenbergfarm.com