

Steenberg Sauvignon Blanc Reserve 2005

IWSC 2006 â€" SA's best in class and Trophy winner John Platter 2006 - 5 Stars Veritas 2005 - Gold John Platter 2005 - 5 Stars

This Sauvignon Blanc Reserve is made from one selected vineyard which produces the same style of wine every year. It reflects the fresh, crisp and flinty characteristics of grass, green peppers, asparagus and nettles. A long firm and creamy aftertaste makes this a truly distinctive Sauvignon Blanc. It is a true expression of cool climate Steenberg terroir.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Steenberg Vineyards
winemaker: John Loubser
wine of origin: Coastal

analysis: alc:13.94 % vol rs:2.3 g/l pH:3.26 ta:6.8 g/l

type: White style: Dry taste: Fruity

pack: Bottle

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in the vineyard: Soil type: Clovelly Trellising: Elongated Perold Age of vines: 20 years Pruning: Spur - 2 bud Yield: 6 Ton/Ha

Rootstock: Richter 110 Clone: Weerstasie/159

about the harvest: The grapes were harvested at sugar level of about 24.5° Balling on 17 February 2005.

in the cellar: The grapes were crushed and pumped into drainer tanks and then left on the skins for 6 hours. The grapes were then pressed and the juice was left to settle clean over 48 hours. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 18 days at 13 - 14°C. The wine was handled reductively throughout vinification and bottled in June 2005.

Steenberg Vineyards

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