

## Steenberg Sauvignon Blanc "Round Label" 2005

### SAA inflight 2006 - Economy Class

This voluptuous Sauvignon Blanc is a fresh, dry wine, full of flavour, with hints of gooseberries and passion fruit. This wine should be enjoyed in its youth and can be enjoyed on its own or with white meats, seafood dishes, pastas and fish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 12.73 % vol    rs : 2.0 g/l    pH : 3.31    ta : 6.8 g/l

**type :** White    **style :** Dry    **taste :** Fruity

**pack :** Bottle

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**in the vineyard :** Soil type: Oakleaf/Clovelly/Avalon

Trellising: Elongated Perold

Age of vines: 6 - 17 years

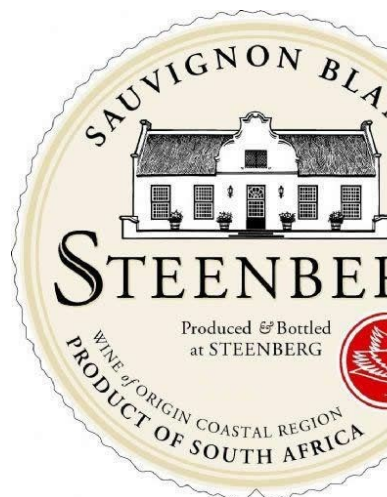
Pruning: Spur - 2 bud

Yield: 8.00 Ton/Ha

Rootstock: 101 - 14 MGT, Richter 110

**about the harvest:** The grapes were harvested between 22 and 24<sup>th</sup> Balling in February 2005.

**in the cellar :** The grapes were de-stalked, crushed and pumped into the press. After a very gentle pressing, the juice was pumped into stainless steel tanks where it settled overnight. The clear juice was racked off into the fermentation tanks where it was inoculated with cultured yeast. After the wine had fermented dry, it was racked off its lees, stabilised and given a light filtration before bottling.



## Steenberg Vineyards

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