

Steenberg Sauvignon Blanc Reserve 2006

Veritas 2006 - Silver

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 : 14.38 % vol rs : 2.7 g/l pH : 3.03 ta : 6.9 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: 5 Ton/Ha

Rootstock: Richter 110

Clone: Weerstasie/159

about the harvest: The grapes were harvested at sugar level of about 24.5Å° Balling on 25 February 2006.

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 - 14Å°C. The wine was handled reductively throughout vinification and bottled in July 2006.



Steenberg Vineyards

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