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Steenberg Sauvignon Blanc Reserve 2007

This Sauvignon Blanc is made from one selected vineyard which produces the same elegant style of wine every year. It reflects the fresh, crisp and flinty characteristics of Sauvignon Blanc namely: 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 :** 13.3 % vol **rs :** 2.4 g/l **pH :** 3.01 **ta :** 7.3 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 18 years
Pruning: Spur - 2 bud
Yield: 6 ton/ha
Rootstock: Richter 110
Clone: Weerstasie/159

This wine comes from a selected block on the farm that consistently yields the best Sauvignon Blanc on the farm. Only 2000 cases are made a year and this only if the wine is deemed of reserve quality

about the harvest: The grapes were harvested by machine at sugar levels of approximately 23Â°B in February 2006.

in the cellar : The winemaking process was reductive with the use of ascorbic acid, sulphur and dry ice protecting the aromas and flavours of the grape at crushing and pressing. Skin maceration occurred after crushing for approximately 6 hours at 10°C. The juice settled overnight after which it was racked off clean, inoculated with yeast and allowed to ferment for up to 21 days at 13°C. Post fermentation the wine lay on fine lees until stabilizing and bottling took place. A combination of terroir, clone and older vines creates this serious, full bodied and distinctly expressive Sauvignon Blanc.

Steenberg Vineyards

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