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Steenberg Sauvignon Blanc 2008

2008 Talk Radio 702 Top 10
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 firm and 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 :** 12.5 % vol **rs :** 1.8 g/l **pH :** 3.4 **ta :** 7.2 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

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in the vineyard : Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 5 - 19 years
Pruning: Spur - 2 bud
Yield: 6 Ton/Ha
Rootstock: Richter 110

This wine is made up of a series of Sauvignon Blanc building blocks from separate blocks harvested at different times during the season. Each block yields unique characteristics ranging from flinty to grass pepper to gooseberry flavours.

about the harvest: The grapes were harvested by machine at sugar levels of between 20Â° to 23Â° B.

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 8 - 24 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 blending, stabilizing and bottling took place.

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