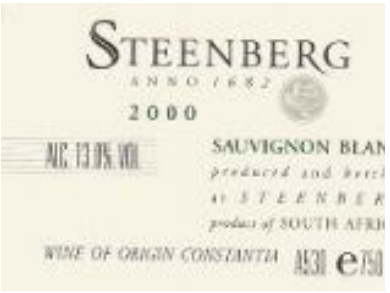
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Steenberg Sauvignon Blanc 2000

The Sauvignon Blanc reflects the fresh, flinty and full bodied characteristics of grass, peppers and fruit. A long, firm and lasting aftertaste. Ideal with seafood and poultry.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : Nicky Versfeld
wine of origin : Coastal
analysis : **alc :** 13.14 % vol **rs :** 1.6 g/l **pH :** 3.34 **ta :** 6.5 g/l
pack : Bottle

KLM - Worldwide Business Class

about the harvest: The grapes were harvested at a sugar level of 23Â°B.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was between 13-15Â°C and lasted for about 12 days. The wine was handled reductively throughout vinification.

Steenberg Vineyards

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