

Steenberg Sauvignon Blanc Reserve 2009

Wet pebbles and mineral notes dominate, leading into smokey-fynbos flavours on the palette, with a wonderful density and a lingering aftertaste. This wine is a true expression of Steenberg terroir, and gives real meaning to sense of place.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.32 ta : 7.2 g/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Awards 2013 (Museum Class) - Bronze

in the vineyard : Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 21 years

Pruning: Spur - 2 bud

Yield: 2 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

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.



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