

Steenberg H.M.S. Rattlesnake Sauvignon Blanc 2010

Herbaceous notes dominate the nose, fresh asparagus and green peas, fading into ripe tropical notes. On the palate, creamy texture with typical Sauvignon freshness and lingering aftertaste. Will greatly reward cellaring over the next two years.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Darling, Durbanville & Co
analysis : **alc** : 14 % vol **rs** : 3.0 g/l **pH** : 3.47 **ta** : 6.8 g/l
type : White **taste** : Herbaceous **wooded**
pack : Bottle **closure** : Screwcap

in the vineyard : Cultivar: Sauvignon blanc
Harvest Date: March 2010
Trellising: Elongated Perold
Age of Vines: 16 - 21 years
Pruning: Spur - 2 bud
Rootstock: Richter 110

about the harvest: Grapes sourced from Darling, Durbanville and Constantia.
Yield: 6.0t/ha

in the cellar : 25% of each was barrel fermented and aged for a total of 90 days in 500 litre and 600 litre French oak barrels (20% new, 60% 2nd fill and 20% 3rd fill). The rest was fermented in stainless steel and kept on the gross lees for 90 days. Hereafter the wine was blended and kept in stainless steel until bottling.



Steenberg Vineyards

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