

Steenberg Sauvignon Blanc 2010

The wine is dominated by lovely tropical notes of litchi and guava on the nose, fading into green pepper and asparagus as it opens up. A crisp line of acidity carries the wine beautifully, with a firm and lingering aftertaste. Great for those long summer days!

Best enjoyed with good friends!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.41 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 6 - 21 years

Pruning: Spur - 2 bud

Yield: 7 Ton/Ha

Rootstock: Richter 110

This wine is made up of a series of Sauvignon Blanc building blocks from different sites on the farm, 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 machine harvested in the cool early mornings to retain the delicate flavours.

in the cellar : Skin maceration occurred after crushing for approximately 16 - 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 30 days at 13°C. Post fermentation the wine lay on fine lees for 90 days until blending, stabilizing and bottling took place.



Steenberg Vineyards

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