

Steenberg Sauvignon Blanc Select 2000

This Sauvignon Blanc selected from 2 vineyards, produces the same style of wine every year: fresh, flinty of body. A truly distinctive Sauvignon Blanc.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis: alc : 13.4 % vol rs : 2.0 g/l pH : 3.3 ta : 6.5 g/l

pack : Bottle

Veritas Awards 2000 - Silver



about the harvest: The grapes were harvested at sugar level of about 23.5°B.

in the cellar : The grapes were crushed and pumped into drainer tanks and then left on the skins for 14 hours. The grapes were then pressed and the juice was left to settle clean overnight. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 15 days at 16°C. The wine was handled reductively throughout vinification.

Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com

