

## Steenberg H.M.S. Rattlesnake Sauvignon Blanc 2011

The 2011 vintage saw a warmer growing season, resulting in a furrier and more tropical wine than 2010. Ripe pineapple with guavas and passion fruit, on the nose, is followed by a light smoky mineral character. On the palate the wine shows great structure and a rich mouth feel, beautiful flavours of litchis and winter melon.

Enjoy with a Parma ham and melon salad on a hot summers day.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Darling, Durbanville, Constantia

**analysis** : alc : 13.5 % vol   rs : 2.6 g/l   pH : 3.12   ta : 7.1 g/l

**type** : White   **taste** : Herbaceous   **wooded**

**pack** : Bottle   **closure** : Screwcap

**in the vineyard** : Cultivar: Sauvignon Blanc

Harvest Date: February - March 2011

Trellising: Elongated Perold

Age of Vines: 17 - 22 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** : 20% 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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