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Steenberg Sauvignon Blanc 2012

Passion fruit, ruby grapefruit and gun smoke on the nose initially followed by lime and some snap peas. The palate shows beautiful balance between acidity and richness, strong mineral core with an herbaceous undertone. All the elements of this wine will enable it to bottle age well.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 13 % vol **rs :** 1.9 g/l **pH :** 3.33 **ta :** 6.5 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Sauvignon Blanc
Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 4– 23years
Pruning: Spur - 2 bud
Rootstock: Richter 110

about the harvest: Harvest date: February - March 2012
Yield: 3.7 Ton/Ha

This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg, harvested at different ripeness levels. Each block yields unique characteristics ranging from flinty to grassy, green pepper to gooseberry and ripe tropical flavours. 2012 sees a couple of young vineyards coming into full production, adding more layers to this amazing wine. The grapes were machine harvested in the cool early mornings to retain the delicate flavours.

in the cellar : Skin maceration occurred after crushing from 8–24 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 in August.

Steenberg Vineyards

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