

## 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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