

Steenberg Rattlesnake Sauvignon Blanc 2013

Passion fruit, green figs, elder flower and gun smoke on the nose. The palate shows off with notes of sugar snap peas, winter melon and passion fruit with a touch of vanilla. The resulting wine is full and lush with a great texture and long aftertaste.

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 : Constantia

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.49 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Cultivar: Sauvignon Blanc

Soil Type: Clovelly/Oakleaf/Avalon

Trellising: Elongated Perold

Age of Vines: 8 - 20 years

Pruning: Spur - 2 bud

about the harvest: Grapes sourced from Steenberg, Constantia.

Yield: 4.5t/ha

in the cellar : The grapes are all grown on Steenberg and only specially selected vineyards will make their way in to the Rattlesnake Sauvignon Blanc. We are looking for vineyards that give a fuller and more rounded mouth feel that will stand up to the barrel fermentation well. 40% of the Sauvignon was fermented in barrel and aged for a total of 90 days in 500L and 600L French oak barrels (20% new, 40% 2nd fill and 40% 3rd fill).

The balance of the Sauvignon 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 in November 2013.



Steenberg Vineyards

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