

Steenberg Sparkling Sauvignon Blanc 2013

This Sparkling Sauvignon Blanc is made to be fun, fruity and fresh. The nose bursts with aromas of passion fruit, litchi, guava, pineapple, mango and green apples. The palate is fresh and fizzy with a fruit explosion. Sweet fruits linger on the aftertaste with a refreshing finish, perfect for a hot summer's day.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 11.5 % vol rs : 14.8 g/l pH : 3.07 ta : 9.6 g/l

type : Sparkling **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Soil type: Weathered Granite

Trellising: 4 wire Perold

Age of vines: 3-15 years

Pruning: Spur - 2 bud

Rootstock: US 8/7

about the harvest: Harvested: February 2013

Yield: 2 - 6 ton/ha

in the cellar : The Sparkling Sauvignon Blanc base wine is made in the traditional method, whole bunch pressed at low pressures not to extract bitter phenolics. The juice was settled overnight and rack clean before fermentation. Fermentation took place at low temperatures in stainless steel tanks and took about three weeks to complete. After fermentation the wine was stabilised and prepared for the secondary fermentation in bottle. The secondary fermentation in bottle took around three months to complete and the wine was disgorged immediately after, at the end of July 2013.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com