

## Steenberg Rattlesnake Sauvignon Blanc 2012

Passion fruit, gooseberries, melon and green fig on the nose and the palate follows up closely. Creamy texture and soft mouth feel. Green figs, green melon and pineapple follow on the aftertaste, a hint of vanilla and custard on the finish. Beautifully soft and creamy with a lingering 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 :**

**analysis :** alc : 13.0 % vol rs : 2.0 g/l pH : 3.34 ta : 6.4 g/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

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

Soil Type: Clovelly/Oakleaf/Avalon

Trellising: Elongated Perold

Age of Vines: 12 - 21 years

Pruning: Spur - 2 bud

**about the harvest:** Grapes sourced from Darling, Constantia.

Yield: 4.5t/ha

**in the cellar :** Grapes were sourced from Darling and Constantia. 30% of each portion were barrel fermented and aged for a total of 90 days in 500L and 600L French oak barrels (20% new, 60% 2nd fill and 20% 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 August 2012.



### Steenberg Vineyards

Cape Town

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[www.steenbergfarm.com](http://www.steenbergfarm.com)