

Steenberg Sauvignon Blanc 2013

Passion fruit, ruby grapefruit, gun flint and freshly cut grass on the nose followed by fresh citrus notes. The palate shows beautiful richness, strong mineral core with an herbaceous undertone and a bright acidity running through the wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.27 ta : 6.2 g/l
type : White **style** : Dry **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Cork

ageing : All the elements of this wine will enable it to bottle age well over the next 5 years.

in the vineyard : Cultivar: Sauvignon Blanc

Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 3 - 24years
Pruning: Spur - 2 bud
Rootstock: Richter 110

about the harvest: Harvest date: February - March 2013
Yield: 4.6 Ton/Ha

in the cellar : 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, grassy, green pepper to gooseberry and ripe tropical flavours. 2013 sees another 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. 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 2013.



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