

Steenberg Rattlesnake Sauvignon Blanc 2014

This wine shows notes of passion fruit, elder flower and lime on the nose. The palate shows off with creamy textured citrus fruits and a touch of vanilla on the finish. 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 : 13.5 % vol rs : 2.1 g/l pH : 3.39 ta : 5.7 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: 9 - 21 years

Pruning: Spur - 2 bud

Yield: 9 ton / Ha

about the harvest:

Harvest Date: March 2014

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 into 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. This Sauvignon Blanc is barrel fermented and aged in 500L and 600L French oak barrels (20% new, 10% 2nd fill, 10% 3rd fill, 10% 4th fill, 10% 5th fill, 10% 6th fill and 20% 7th fill). The wine spent a total of seven months in oak before bottling at the end of October 2014.



Steenberg Vineyards

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