

Steenberg Rattlesnake Sauvignon Blanc 2015

The intense white-gold colour of the wine is beautifully enhanced by the skin-fermented Semillon. The Rattlesnake displays notes of sweet herbs, quince, ginger, citrus blossom, lime and melon on the nose. On the palate, this wine is full in texture moving from white pepper spice to creamy citrus notes. The skins from the Semillon add complexity and tannin structure to the wine and are complemented by the minerality and zesty acidity of the Sauvignon Blanc. The wine lingers on the palate considerably.

Enjoy with a Parma ham and melon salad on a hot summers day.

variety : Sauvignon Blanc | 91% Sauvignon Blanc and 9% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.44 ta : 5.9 g/l

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

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

in the vineyard : Harvest date: March 2015

Soil type: Clovelly / Oakleaf / Avalon

Trellising: Elongated Perold

Age of vines: 9-22 years

Pruning: Spur - 2 bud

about the harvest:

Harvest date: March 2015

Yield: 9 ton/Ha

Origin: Constantia

in the cellar : This year's Rattlesnake is a blend of 91% Sauvignon Blanc and 9% Semillon. Both grape varieties are cultivated on the cool-climate Steenberg farm. Carefully selected vineyards will make their way into the Rattlesnake Sauvignon Blanc. We look for vineyards portraying a more rounded mouth feel that will hold its own during barrel fermentation. The Sauvignon Blanc portion was fermented and aged in French oak barrels. The Semillon was fermented on the grape skins with no addition of yeast, enzymes or sulphur during fermentation and élevage, after which it was blended with the Sauvignon Blanc. The wine spent a total of 4 months in French oak in 500l and 600l barrels (80% 2nd to 7th fill) before bottling in June 2015.



Steenberg Vineyards

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