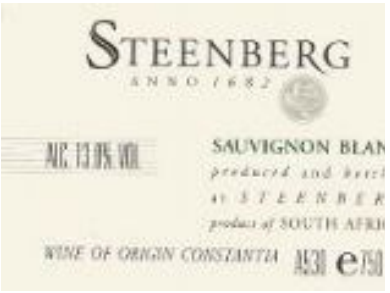
wine.co.za
easiest way to buy wine

Steenberg Sauvignon Blanc (Loire) 2001

From the Old World comes the typical grassiness and gooseberry overtones from the New World a gentle sent of tropical fruit. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long, firm lasting aftertaste. Ideal with seafood and poultry.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : Nicky Versfeld
wine of origin : Coastal
analysis : **alc :** 13.50 % vol **rs :** 1.9 g/l **pH :** 3.24 **ta :** 6.2 g/l
pack : Bottle

Veritas 2001 - Bronze
Young Wine Show 2001 - Bronze
KLM - Worldwide Business Class

in the vineyard : Cultivar: Sauvignon Blanc
Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 4 - 16 years
Pruning: Spur - 2 bud
Yield: 8.88 Ton/Ha
Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 23.6Â° Balling.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was between 13 - 15Â°C and lasted for about 12 days. The wine was handled reductively throughout vinification and bottled in June 2001.

Steenberg Vineyards
Cape Town
021 713 2211
www.steenbergfarm.com