

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 23.6° 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 - 15°C and lasted for about 12 days. The wine was handled reductively throughout vinification and bottled in June 2001.

Steenberg Vineyards

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