

Steenberg Sauvignon Blanc Reserve 2001

Sydney International Wine Competition 2002 - Blue Gold Award

Michaelangelo 2001 - Gold Medal

SAA 1st Class Wine List

2001 Veritas - Double Gold

This Sauvignon Blanc selected from 2 vineyards, produces the same style of wine every year. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long firm and lasting aftertaste makes this a truly distinctive Sauvignon Blanc. Serious food wine.



variety : Sauvignon Blanc | Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.72 % vol rs : 2.2 g/l pH : 3.23 ta : 6.3 g/l

pack : Bottle

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in the vineyard : Cultivars: Sauvignon Blanc

Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 8 - 16 years

Pruning: Spur - 2 bud

Yield: 6.41 Ton/Ha

Rootstock: Richter 110

Clone: Weerstasie/159

about the harvest: The grapes were harvested at sugar level of about 23.5° Balling from the 8th February to 12th February 2001.

in the cellar : The grapes were crushed and pumped into drainer tanks and then left on the skins for 14 hours. The grapes were then pressed and the juice was left to settle clean overnight. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 15 days at 13 °C. The wine was handled reductively throughout vinification and bottled in June 2001.

Steenberg Vineyards

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