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Steenberg Sauvignon Blanc 2016

Passion fruit, ruby grapefruit, gun flint and freshly cut grass on the nose followed by fresh citrus notes. The palate shows beautiful richness, strong mineral core with an herbaceous undertone and a bright acidity running through the wine.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.36 **ta :** 6.1 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2017 Concours Mondial du Sauvignon: France (Bordeaux) - Gold Medal

ageing : All the elements of this wine will enable it to bottle age well over the next 5 years.

in the vineyard :
This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg.

Cultivar: Sauvignon Blanc
Soil type: Clovelly
Trellising: Elongated Perold and Lyre
Age of vines: 4 - 25 years
Pruning: Spur - 2 bud
Rootstock: Richter 110, USB-7, 101/14

about the harvest:
harvested at different ripeness levels. Each block yields unique characteristics ranging from flinty, grassy, green pepper to gooseberry and ripe tropical flavours. The grapes were machine harvested in the cool early mornings to retain the delicate flavours.

Harvest date: February - March 2016

in the cellar : This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg. Skin maceration occurred after crushing from 8 – 24 hours at 10°C. The juice settled overnight after which it was racked off clean, inoculated with yeast and allowed to ferment for up to 30 days at 13°C. Post fermentation the wine lay on fine lees for 90 days until blending, stabilizing and bottling in May 2015.

Steenberg Vineyards

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