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Steenberg Sauvignon Blanc 2017

The 2017 Steenberg Sauvignon Blanc delights with notes of fig leaf, lime blossom, nettle and white grapefruit while maintaining its core minerality from the Steenberg terroir. This cool-climate Sauvignon Blanc has a striking and bright acidity which keeps it vibrant and fresh on the palate and pairs wonderfully with food.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 13.5 % vol **rs :** 2.8 g/l **pH :** 3.40 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : All the elements of this wine will enable it to bottle age well over the next 2 - 5 years.

in the vineyard :
Soil type: Gravel / Decomposed granite
Trellising: Elongated Perold and Lyre
Age of vines: 6 – 27 years
Pruning: Spur - 2 bud
Rootstock: Richter 110, US8-7,101/14

about the harvest: Harvest date: January - February 2017
Yield: 6.9 Ton/Ha

in the cellar : This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg - 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, starting at 2am, to retain the delicate flavours. 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 temperatures between 11° C - 13° C. Post fermentation; the wine lay on its fine lees for 60 - 90 days until blending, stabilising and bottling starting in May 2017.

Steenberg Vineyards

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