

Steenberg Rattlesnake Sauvignon Blanc 2017

The 2017 Rattlesnake has a pale white-gold colour with a light green hue around the rim. Aromatically, the Rattlesnake displays notes of nettles, candied ginger, lime blossom, cape gooseberry and melon on the nose. On the palate, this wine is rich and unctuous, balanced by the well-integrated and lively acidity. Judicious use of oak allows for a subtle spiciness and elegant structure that adds to the overall complexity of this Sauvignon Blanc. The wine lingers on the palate considerably.

Enjoy with a Parma ham and melon salad on a hot summers day.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 4.1 g/l pH : 3.49 ta : 5.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

2018 - Tim Atkins Scores: 93 Points

in the vineyard :

Soil type: Clovelly / Oakleaf / Avalon

Trellising: Elongated Perold

Age of vines: 11 - 24 years

Pruning: Spur - 2 bud

about the harvest: Harvest date: February 2017

Yield: 6.9 ton/Ha

Origin: Constantia

in the cellar : This year's Rattlesnake is made up of 100% Sauvignon Blanc cultivated on our coolclimate Steenberg Farm. Carefully selected vineyards will make their way into the Rattlesnake Sauvignon Blanc. We look for vineyards portraying a rounded mouth feel that will hold its own during barrel fermentation. The wine was fermented and aged in large format French oak barrels. Some of the juice was inoculated with a selection of commercial yeast strains while the rest of the juice fermented spontaneously due to the yeast population naturally occurring in our vineyards and cellar.

The wine spent a total of 6 months in French oak in 500l and 600l barrels (80% 2nd to 7th fill) before bottling in late July 2016.



Steenberg Vineyards

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