

Steenberg Rattlesnake Sauvignon Blanc 2018

White nectarine, grapefruit, blackcurrant and Cape gooseberry marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a creamy texture rounds out the overall mouthfeel. A lingering mineral finish completes the experience. Although beautifully balanced from date of release, this wine is still developing.

This wine will be enhanced by a food pairing such as shellfish, a Thai curry accented by ginger and lemon grass, a savoury tart tatin or a single wedge of salty pecorino. Drink now, but wait five to seven years for a truly evolved experience.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.58 % vol rs : 2.7 g/l pH : 3.29 ta : 6.3 g/l

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

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

ageing : Age of vines: 11-25 years

in the vineyard : A unique Sauvignon Blanc, the 2018 Rattlesnake hails from carefully selected vineyard blocks on our Constantia estate. A fresh coastal breeze cools the vines, ensuring the grapes retain a bracing acidity alongside pure fruit character.

about the harvest:

Harvest date: January - February 2018

Soil type: Clovelly / Oakleaf / Avalon

Yield: 8.3 ton/Ha

Origin: Constantia

in the cellar : Both terroir and treatment are immediately evident in the glass. The wine was fermented and aged in a combination of large French oak barrels (80%, of which 20% was new) and concrete vessels (20%) for a total of 9 months.



Steenberg Vineyards

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