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Steenberg Sauvignon Blanc 2019

The 2019 Steenberg Sauvignon Blanc enchants with aromas of fresh lime zest, elderflower blossom, freshly cut grass and sweet bell pepper, while maintaining its distinctive core minerality derived from the Steenberg terroir. This cool-climate Sauvignon Blanc has an arresting and lively acidity which keeps it vibrant and fresh on the palate with cape gooseberry and green melon flavours.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 13.63 % vol **rs :** 3.0 g/l **pH :** 3.43 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2020 Tim Atkin SA Special Report - 90 Points

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: 6-30 years
Pruning: Spur - 2 bud
Rootstock: Richter 110, US8-7,101/14

about the harvest: Harvest date: February / March 2019
Yield: 7.9 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, stabilizing and bottling starting in mid-August 2019.

Steenberg Vineyards

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