

Steenberg Barrel Fermented Sauvignon Blanc 2022

Both terroir and treatment are immediately evident in the glass. A resonance of dill, capers, greengage, and wet granite marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a pithy yet creamy texture rounds out the overall mouthfeel. The textured, juicy palate shows citrus zest, vanilla and apricot. A lingering herbaceous and mineral finish completes the experience. This wine will be enhanced by a food pairing such as shellfish, or a Thai curry accented by ginger and lemongrass. Drink now, but wait five to seven years for a truly evolved experience

variety : Sauvignon Blanc | 100%

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.43 % vol rs : 1.9 g/l pH : 3.28 ta : 6.6 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : 0

about the harvest: February / March 2022

in the cellar : The wine was fermented and aged in a combination of large (400l, 500l and 600l) French oak barrels (a few 1st, 2nd and 3rd fill but mainly older) and a concrete egg (16% of the total blend) for a total of 7 months. After maturation the wine was returned for stabilisation and filtration before bottling in November 2022



Steenberg Vineyards

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