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Steenberg Sauvignon Blanc 2024

The 2024 Steenberg Sauvignon Blanc, pale-straw in colour with an ever so slight green hue, hypnotises with a seductive bouquet showing fresh cape gooseberry, nettle, lemon zest, granny smith apple pith, and white peach. This cool-climate Sauvignon Blanc has a sumptuous entry tied to an enduring length. The lifting acidity maintains a lively flavour on the palate with citrus blossom and quince while maintaining a distinctive mineral core derived from the Steenberg terroir.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : Elunda Basson
wine of origin : Constantia
analysis : **alc :** 14.06 % vol **rs :** 2.0 g/l **pH :** 3.4 **ta :** 6.6 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: 7-24 years
Pruning: Spur - 2 bud
Yield: 8 ton/ha
Rootstock: Richter 110, US8-7,101/14

about the harvest: 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 all hand-harvested in the cool, early mornings, starting at 6AM, to retain their delicate flavours.

in the cellar : 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 - 15°C. Post fermentation; the wine lay on its fine lees for 60 - 90 days until blending, stabilising and bottling starting in late-May 2024.



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