

Steenberg Sauvignon Blanc 2002 (Loire Clone)

KLM - Worldwide Business Class

From the Old World comes the typical grassiness and gooseberry overtones and from the New World, a gentle scent of tropical fruit. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long, firm lasting aftertaste.

Ideal with seafood and poultry.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.80 % vol rs : 4.0 g/l pH : 3.4 ta : 6.3 g/l

pack : Bottle

Veritas 2002 - Bronze

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in the vineyard : Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 5 - 17 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 24Â° Balling from the 7 â€" 26 February 2002.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was 14Â°C and lasted for about 16 days. The wine was handled reductively throughout vinification and bottled in July 2002.

Steenberg Vineyards

Cape Town

+27.217132211

www.steenbergfarm.com

