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Steenberg Sauvignon Blanc Reserve 2002



Michelangelo International Wine Award 2002 - Gold
SAA 1st Class
This Sauvignon Blanc selected from 2 vineyards, produces the same style of wine every year. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long firm and lasting aftertaste makes this a truly distinctive Sauvignon Blanc.
Serious food wine.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Steenberg Vineyards
winemaker : John Loubser
wine of origin : Coastal
analysis : **alc :** 14.02 % vol **rs :** 1.8 g/l **pH :** 3.37 **ta :** 6.4 g/l
pack : Bottle

Veritas 2002 - Bronze
2002 Young Wine Show - DP Pongracz Trophy, Class Winner and Gold Medal.
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in the vineyard : Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 9 - 17 years
Pruning: Spur - 2 bud
Yield: 6 Ton/Ha
Rootstock: Richter 110
Clone: Weerstasie/159

about the harvest: The grapes were harvested at sugar level of about 24.5Â° Balling from the 19 February â€“ 21 February 2002.

in the cellar : The grapes were crushed and pumped into drainer tanks and then left on the skins for 6 hours. The grapes were then pressed and the juice was left to settle clean overnight. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 16 days at 14Â°C. The wine was handled reductively throughout vinification and bottled in July 2002.

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