

## 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 24.5° Balling from the 19 February to 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 14°C. The wine was handled reductively throughout vinification and bottled in July 2002.

### Steenberg Vineyards

Cape Town

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[www.steenbergfarm.com](http://www.steenbergfarm.com)

