

Steenberg Sauvignon Blanc "Round Label" 2003

The aromas of this wine are perfumed and floral, while tones of grassiness and hints of tropical fruit are on the palate.

variety : Sauvignon Blanc | 85.5% Sauvignon Blanc, 9.5% Chardonnay, 5% Muscat

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 12.8 % vol rs : 2.0 g/l pH : 3.18 ta : 7.5 g/l

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

pack : Bottle

in the vineyard : Soil type: Oakleaf/Clovelly/Avalon

Trellising: Elongated Perold

Age of vines: 5 - 16 years

Pruning: Spur - 2 bud

Yield: 8.00 Ton/Ha

Rootstock: 101 - 14 MGT, Richter 110

about the harvest: The grapes were harvested between 22 and 24.5° Balling in February 2003.

in the cellar : The grapes were de-stalked, crushed and pumped into the press. After a very gentle pressing, the juice was pumped into stainless steel tanks where it settled overnight. The clear juice was racked off into the fermentation tanks where it was inoculated with cultured yeast. After the wine had fermented dry, it was racked off its lees blended, stabilised and given a light filtration before bottling.



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