

## Steenberg Sauvignon Blanc 2004 (Loire Clone)

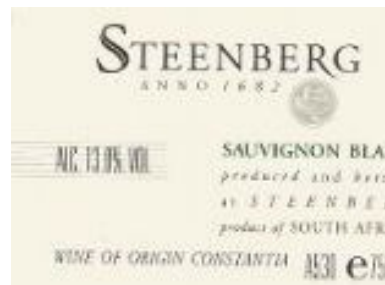
International Wine Challenge 2005 - Seal of Approval

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Veritas 2004 - Silver

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 : 13.06 % vol   rs : 1.5 g/l   pH : 3.2   ta : 7.1 g/l

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

**pack :** Bottle

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**in the vineyard :** Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 6 - 19 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

**about the harvest:** The grapes were harvested at a sugar level of 24°Balling from the 18 February to 3 March 2004. 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 between 14°C and lasted for about 16 days. The wine was handled reductively throughout vinification and bottled in June 2004.

### Steenberg Vineyards

Cape Town

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