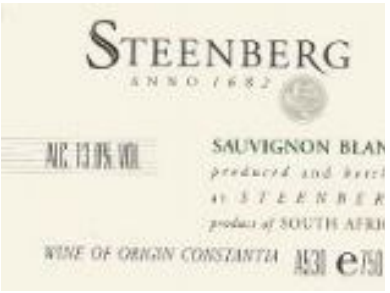
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Steenberg Sauvignon Blanc 2004 (Loire Clone)



International Wine Challenge 2005 - Seal of Approval
SAA inflight 1st Class
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 24Â°Balling from the 18 February â€“ 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 14Â°C and lasted for about 16 days.The wine was handled reductively throughout vinification and bottled in June 2004.

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