

ESTATE



STEEBERG RATTLESNAKE SAUVIGNON BLANC 2018

VITICULTURAL DETAILS

Harvest date: January - February 2018
Soil type: Clovelly / Oakleaf / Avalon
Trellising: Elongated Perold
Age of vines: 11-25 years
Pruning: Spur - 2 bud
Yield: 8.3 ton/Ha
Origin: Constantia

TECHNICAL DATA

Alcohol: 13.58%
Residual Sugar: 2.7 g / litre
Total Acid: 6.3 g / litre
pH: 3.29

VINIFICATION

A unique Sauvignon Blanc, the 2018 Rattlesnake hails from carefully selected vineyard blocks on our Constantia estate. A fresh coastal breeze cools the vines, ensuring the grapes retain a bracing acidity alongside pure fruit character. The wine was fermented and aged in a combination of large French oak barrels (80%, of which 20% was new) and concrete vessels (20%) for a total of 9 months.

Both *terroir* and treatment are immediately evident in the glass. White nectarine, grapefruit, blackcurrant and Cape gooseberry marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a creamy texture rounds out the overall mouthfeel. A lingering mineral finish completes the experience. This wine will be enhanced by a food pairing such as shellfish, a Thai curry accented by ginger and lemon grass, a savoury tart tatin or a single wedge of salty pecorino. Although beautifully balanced from date of release, this wine is still developing. Drink now, but wait five to seven years for a truly evolved experience.



WINEMAKER'S COMMENT

