



## STEENBERG RATTLESNAKE SAUVIGNON BLANC 2018

Both terroir and treatment are immediately evident in the glass. White nectarine, grapefruit 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.

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.



### 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.

	<b>Viticultural Details</b>	<b>Harvested</b>	<i>January - February 2018</i>
		<b>Soil type</b>	<i>Clovelly / Oakleaf / Avalon</i>
		<b>Trellising</b>	<i>Elongated Perold</i>
		<b>Age of vines</b>	<i>11-25 years</i>
		<b>Pruning</b>	<i>Spur - 2 bud</i>
		<b>Yield</b>	<i>8.3 ton/ha</i>
		<b>Origin</b>	<i>Constantia</i>
<b>Technical Data</b>	<b>Alcohol</b>	<i>13.58%</i>	
	<b>Residual sugar</b>	<i>2.7g / litre</i>	
	<b>Total acid</b>	<i>6.3g / litre</i>	
	<b>pH</b>	<i>3.29</i>	