



STEENBERG SAUVIGNON BLANC 2018

The 2018 Steenberg Sauvignon Blanc delights with notes of fresh lime blossom, green apple and passion fruit while maintaining its core mineral feel from the Steenberg terroir. This cool-climate Sauvignon Blanc has a striking and bright acidity which keeps it vibrant and fresh on the palate with its gooseberry and green melon flavours. All the elements of this wine will enable it to bottle age well over the next 2- 5 years.



Vinification

This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg - harvested at different ripeness levels. Each block yields unique characteristics ranging from flinty, grassy, green pepper to gooseberry and ripe tropical flavours. The grapes were machine harvested in the cool, early mornings, starting at 2AM, to retain the delicate flavours. Skin maceration occurred after crushing from 8–24 hours at 10°C. The juice settled overnight, after which it was racked off clean, inoculated with yeast and allowed to ferment for up to 30 days at temperatures between 11°C - 13°C. Post fermentation; the wine lay on its fine lees for 60 - 90 days until blending, stabilising and bottling starting in mid-June 2018.



Viticultural Details	Cultivar	<i>Sauvignon Blanc</i>
	Harvested	<i>February / March 2018</i>
	Soil type	<i>Gravel / Decomposed Granite</i>
	Trellising	<i>Elongated Perold and Lyre</i>
	Age of vines	<i>7-29 years</i>
Technical Data	Pruning	<i>Spur - 2 bud</i>
	Yield	<i>8.6 ton/ha</i>
	Rootstock	<i>Richter 110, US8-7,101/14</i>
	Alcohol	<i>13.5%</i>
	Residual sugar	<i>2.5g / litre</i>
	Total acid	<i>6.3g / litre</i>
	pH	<i>3.36</i>

