



STEENBERG RATTLESNAKE SAUVIGNON BLANC 2019

Both terroir and treatment are immediately evident in the glass. White blossom, elderflower, fresh asparagus 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.

The palate shows capsicum, nasturtium and lime. 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 grilled calamari.

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 2019 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 (34% new, 30% second fill, 16% third fill) and concrete vessels (20%) for a total of 9 months. After maturation the wine was returned for stabilisation and filtration before bottling in January 2020.

	Viticultural Details	Harvested	<i>January - February 2019</i>
		Soil type	<i>Clovelly / Oakleaf / Avalon</i>
		Trellising	<i>Elongated Perold</i>
		Age of vines	<i>12-25 years</i>
		Pruning	<i>Spur - 2 bud</i>
		Yield	<i>9 ton/ha</i>
	Origin	<i>Constantia</i>	
	Technical Data	Alcohol	<i>14.0%</i>
		Residual sugar	<i>2.6g / litre</i>
		Total acid	<i>5.8g / litre</i>
		pH	<i>3.43</i>