



STEENBERG THE BLACK SWAN SAUVIGNON BLANC 2020

The Black Swan Sauvignon Blanc 2020 is a pure expression of the Steenberg terroir and shows notes of nettle, gunflint, elderflower and fynbos on the nose, while the palate supports the aromas with fresh lemon zest and subtle hints of stone fruit and asparagus. A mouth-watering acidity accompanies a full and long finish achieved with extended lees contact in tank. This is a wonderful food wine and will reward cellaring of between 10 – 20 years.




Viticultural Details	Harvested	<i>February 2020</i>
	Soil type	<i>Clovelly / Oakleaf / Avalon</i>
	Trellising	<i>Elongated Perold</i>
	Age of vines	<i>13-30 years</i>
Technical Data	Pruning	<i>Spur - 2 bud</i>
	Yield	<i>7 ton/ha</i>
	Origin	<i>Constantia</i>
	Alcohol	<i>14.16%</i>
	Residual sugar	<i>2.1g / litre</i>
	Total acid	<i>5.4g / litre</i>
	pH	<i>3.5</i>

Vinification

The Black Swan Sauvignon Blanc is a blend of the top two Sauvignon Blanc vineyards on Steenberg and is a selection of the best fruit from the vintage. The grapes were crushed / de-stemmed and left on the skins for 18 hours at very cold temperatures. The juice was then left to settle for 2 days before fermentation. A slow and cold fermentation resulted in a fresh, yet weighted wine. The wine was kept on the lees for 9 months before being stabilised and bottled in November 2020.

