



STEENBERG BARREL FERMENTED SAUVIGNON BLANC 2021

Both *terroir* and treatment are immediately evident in the glass. A resonance of golden hay, elderflower, white peach and greengage marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a pithy yet creamy texture rounds out the overall mouthfeel. The textured, juicy palate shows quince, nasturtium and lime. A lingering herbaceous and mineral finish completes the experience. This wine will be enhanced by a food pairing such as shellfish, or a Thai curry accented by ginger and lemongrass. Drink now, but wait five to seven years for a truly evolved experience.



Vinification

A unique Sauvignon Blanc, the 2021 Barrel Fermented Sauvignon Blanc 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 (30% 2nd fill, 40% 3rd fill and 30% older) and a concrete egg (15% of the total blend) for a total of 9 months. After maturation the wine was returned for stabilisation and filtration before bottling in January 2022.

	Viticultural Details	Harvested	<i>February / March 2021</i>
		Soil type	<i>Clovelly / Oakleaf / Avalon</i>
		Trellising	<i>Elongated Perold</i>
		Age of vines	<i>15-28 years</i>
		Pruning	<i>Spur - 2 bud</i>
	Yield	<i>6 ton/ha</i>	
	Origin	<i>Constantia</i>	
	Technical Data	Alcohol	<i>13.99%</i>
		Residual sugar	<i>2.2g / litre</i>
		Total acid	<i>6.8g / litre</i>
		pH	<i>3.31</i>