



STEENBERG  
VINEYARDS

## BLACK SWAN 2025

The Black Swan Sauvignon Blanc 2025 is a pure expression of the Steenberg terroir and shows notes of nasturtium, sugar-snap pea, fresh asparagus and capsicum on the nose, while the palate supports the aromas with fresh lemon and subtle hints of dried apricot and mange tout. 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 5 – 15 years.

### VINIFICATION

The Black Swan Sauvignon Blanc is a blend of the top 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 8 -18 hours at very cold temperatures. The juice was then left to settle for 2 days before racking and 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 December 2025.

|                |                             |
|----------------|-----------------------------|
| Cultivar       | Sauvignon Blanc             |
| Vintage        | February 2025               |
| Soil type      | Clovelly / Oakleaf / Avalon |
| Trellising     | Elongated Perold            |
| Age of vines   | 14 - 30 years               |
| Pruning        | Spur - 2 bud                |
| Yield          | 6 ton/ha                    |
| Area of origin | Constantia                  |



Alcohol: 14.25% | Residual Sugar: 1.9 g / litre | Total Acid: 7.2 g / litre | pH: 3.17