



The best of the best. Steenberg icon wines are produced in exceptional vintages and offered in very limited amounts. These selections represent the pinnacle of craftsmanship - genuine icons that stand out both in the Steenberg collection and across the entire wine sector.

TASTING NOTE

60% Sauvignon, 40% Semillon. Aromas and concentrated flavours of elderflower, jasmine blossom and star-anise on the nose. Elegantly structured, showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone. It is a smoothly textured wine with poise and precision, the Semillon component delivering a mouthfeel and weight in harmony with the lifting freshness provided by the Sauvignon-Blanc. The wine has a persistent finish that lingers, revealing a variety of nuanced flavours ranging from fresh vanilla-pod to citrus marmalade and quince preserve. Showing beautifully now, but will gain complexity with cellaring.

VINIFICATION DETAILS

The two varieties are harvested and vinified separately according to their unique style before blending. The Sauvignon Blanc portion is harvested from older vines during the early morning at sugar levels of 23°- 24B. Eighteen-hour skin contact before draining helps extract a more complete flavour profile from the Sauvignon Blanc. The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness before picking. The clean juice is fermented in 500L and 600L French oak barrels. The wine was left in barrel for a further 6 weeks before blending. After blending, the wine went back into barrel, a combination of 500L and 600L French oak barrels of various ages. After a total of 8 months the wine received a light fining and filtration and was bottled at the end of January 2024.

AWARDS

DWWA: Silver
Platter: 95 pts
Tim Atkin MW 94 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.2
pH	Acidity
3.32	6.3

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc/Semillon	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Elunda Basson	None	Cork	Constantia	Yes