


SPARKLING SAUVIGNON BLANC, STEENBERG

Vintage

Non vintage



Produced using the traditional method, Steenberg Sparkling Sauvignon Blanc is made to be fun, fruity and fresh.

TASTING NOTE

The nose is full and intense with aromas of passion fruit, summer melons and a hint of lime. The palate is light and smooth yet with a zippy acidity to lift the tropical flavours of pineapple, pear and guava. A fresh brightness rounds off a delicious and refreshing sparkling wine.

VINIFICATION DETAILS

The Sparkling Sauvignon Blanc base wine is made in the traditional method, harvested by hand and gently wholebunch pressed at low pressures in order to not extract bitter phenols. The juice was settled overnight and racked clean before fermentation. Fermentation took place at low temperatures in stainless steel tanks and took three weeks to complete. After the primary fermentation; the wine was stabilised and prepared for the secondary fermentation in bottle. The secondary fermentation in bottle took three months to complete and the first disgorgement took place in May 2018.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	9.5
pH	Acidity
3.15	6.4

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Basson	 Fining Agent Bentonite, Patatin, PVP	 Closure Muselet cage	 Region Western Cape	 Vegan Yes