SECKFORD AGENCIES

STEENBERG

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SAUVIGNON BLANC, STEENBERG

Vintage 2025



From the 'Classic Range', the Sauvignon Blanc has a distinctive mineral core derived from the Steenberg terroir.

TASTING NOTE

Pale-straw in colour with an ever so slight green hue, showing fresh cape gooseberry, nettle, lemon zest, granny smith apple pith, and white peach. This cool-climate Sauvignon Blanc has a sumptuous entry tied to an enduring length. The lifting acidity maintains a lively flavour on the palate with citrus blossom and quince while maintaining a distinctive mineral core derived from the Steenberg terroir.

VINIFICATION DETAILS

This wine is made up of a series of Sauvignon Blanc building blocks from different sites on Steenberg – harvested at different ripeness levels. Each block yields unique characteristics ranging from flinty, grassy, green pepper to gooseberry and ripe tropical flavours. The grapes were all hand-harvested in the cool, early mornings, starting at 6am, to retain their delicate flavours. Skin maceration occurred after crushing from 8–24 hours at 10˚C. The juice settled overnight, after which it was racked off clean, inoculated with yeast and allowed to ferment for up to 30 days at temperatures between 11˚C – 15˚C. Post fermentation; the wine lay on its fine lees for 60 – 90 days until blending, stabilising and bottling starting in September 25

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.2
pH	**Acidity**
3.25	6.6

AWARDS

Platter: 91 pts
IWSC: Silver 93 pts
DWWA: Silver
Tim Atkin MW: 90 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Elunda Blasson	None	Screw top	Constantia	Yes