

SAUVIGNON BLANC, STEENBERG

Vintage

2023



STEENBERG



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, shows 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

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.

AWARDS

Platter: 90 pts

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.1 2.0

pH Acidity

3.40 6.6

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Elunda Blasson



Fining Agent



Closure

Screw top



Region

Constantia



Vegan

Yes