SECKFORD AGENCIES

STEENBERG

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SAUVIGNON BLANC, STEENBERG

Vintage 2024

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

TASTING NOTE

The 2024 Steenberg Sauvignon Blanc, pale-straw in colour with an ever so slight green hue, hypnotises with a seductive bouquet 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 late-May 2024

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.0
pH	**Acidity**
3.32	6.7

AWARDS

Platter: 93 pts
IWSC: Silver 92 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