



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

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Blasson	 Fining Agent None	 Closure Screw top	 Region Constantia	 Vegan Yes