SECKFORD AGENCIES

STEENBERG

STEENBERG

SAUVIGNON BLANC, STEENBERG

Vintage 2023

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

Winemaker	Fining Agent	Closure	Region	Vegan
Elunda Blasson		Screw top	Constantia	Yes