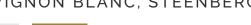


## SAUVIGNON BLANC, STEENBERG





Vintage

2022



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

#### TASTING NOTE

The 2022 Steenberg Sauvignon Blanc, 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**

2023 Decanter World Wine Awards - Gold 2023 Decanter World Wine Awards - Gold

# TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.0
рН	Acidity
3.34	6.4

### **ATTRIBUTES**

