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 |