

SAUVIGNON BLANC, STEENBERG

Vintage

2022



STEENBERG



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.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.2

2.0

pH

Acidity

3.34

6.4

AWARDS

2023 Decanter World Wine Awards - Gold

2023 Decanter World Wine Awards - Gold

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Elunda Blasson



Fining Agent



Closure

Screw top



Region

Constantia



Vegan

Yes