



SAUVIGNON BLANC, STEENBERG

Vintage

2021



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

TASTING NOTE

The 2021 Steenberg Sauvignon Blanc, pale-straw in colour with an ever so slight green hue, has a complex bouquet showing fresh cape gooseberry, nettle, lime, summer melon, blackcurrant and white blossom. This cool-climate Sauvignon Blanc has a sumptuous entry combined with enduring length. The lifting acidity maintains a lively flavour on the palate with grapefruit zest and elderflower 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 the 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 mid-June 2021.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.5 2.6

pH Acidity

3.30 6.7

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Blasson	 Finning Agent	 Closure Screw top	 Region Constantia	 Vegan Yes