SECKFORD AGENCIES

STEENBERG

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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	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