

BLACK SWAN SAUVIGNON BLANC, STEENBERG

Vintage

2024



From the Steenberg Flagship range, the Black Swan comprises of the very best grapes of the vintage from a blend of the two best vineyards on the estate.

TASTING NOTE

Black Swan Sauvignon Blanc 2024 is a pure expression of the Steenberg terroir and shows notes of nasturtium, sugar-snap pea, fresh asparagus and capsicum on the nose, while the palate supports the aromas with fresh lemon and subtle hints of dried apricot and mange tout. A mouth-watering acidity accompanies a full and long finish achieved with extended lees contact in tank.

VINIFICATION DETAILS

The Black Swan Sauvignon Blanc is a blend of the top two Sauvignon Blanc vineyards on Steenberg and is a selection of the best fruit from the vintage. The grapes were crushed /de-stemmed and left on the skins for 18 hours at very cold temperatures. The juice was then left to settle for 2 days before fermentation. A slow and cold fermentation resulted in a fresh, yet weighted wine. The wine was kept on the lees for 9 months before being stabilised and bottled in November 2024.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
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14.0	2.6
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pH	Acidity
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3.34	6.1
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ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian

South Africa

Sauvignon Blanc

No

75cl

Yes

				
Winemaker	Fining Agent	Closure	Region	Vegan

Elunda Basson

Bentonite, Patatin, PVP

Cork

Constantia

Yes



STEENBERG