



STEENBERG
VINEYARDS

STEENBERG BARREL FERMENTED SAUVIGNON BLANC 2023

Both terroir and treatment are immediately evident in the glass. A resonance of dill, capers, greengage, and wet granite marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a pithy yet creamy texture rounds out the overall mouthfeel. The textured, juicy palate shows citrus zest, vanilla and apricot. A lingering herbaceous and mineral finish completes the experience. This wine will be enhanced by a food pairing such as shellfish, or a Thai curry accented by ginger and lemongrass. Drink now, but wait five to seven years for a truly evolved experience.



VINIFICATION

A unique Sauvignon Blanc, the 2023 Barrel Fermented Sauvignon Blanc hails from carefully selected vineyard blocks on our Constantia estate.

A fresh coastal breeze cools the vines, ensuring the grapes retain a bracing acidity alongside pure fruit character. The wine was fermented and aged in a combination of large (400l, 500l and 600l) French oak barrels (a few 1st, 2nd and 3rd fill but mainly older) and a concrete egg (16% of the total blend) for a total of 7 months. After maturation the wine was returned for stabilisation and filtration before bottling in November 2023.

	VITICULTURAL DETAILS	<i>Harvested</i>	<i>February March 2023</i>
		<i>Soil type</i>	<i>Clovelly Oakleaf Avalon</i>
		<i>Trellising</i>	<i>Elongated Perold</i>
		<i>Age of vines</i>	<i>15-28 years</i>
		<i>Pruning</i>	<i>Spur - 2 bud</i>
		<i>Yield</i>	<i>8 ton/ha</i>
		<i>Origin</i>	<i>Constantia</i>
	TECHNICAL DATA	<i>Alcohol</i>	<i>14.04%</i>
		<i>Residual sugar</i>	<i>1.6g / litre</i>
		<i>Total acid</i>	<i>6.4g / litre</i>
		<i>pH</i>	<i>3.3</i>