



STEENBERG
VINEYARDS

STEENBERG SAUVIGNON BLANC 2023

The 2023 Steenberg Sauvignon Blanc, pale-straw in colour with an ever so slight green hue, hypnotises with a seductive bouquet showing 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. All the elements of this wine will enable it to bottle age well over the next 2-5 years.



VINIFICATION

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 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 starting in late-May 2023.



VITICULTURAL DETAILS

<i>Cultivar</i>	<i>Sauvignon Blanc</i>
<i>Harvested</i>	<i>February March 2023</i>
<i>Soil type</i>	<i>Gravel Decomposed granite</i>
<i>Trellising</i>	<i>Elongated Perold and Lyre</i>
<i>Age of vines</i>	<i>7-24 years</i>
<i>Pruning</i>	<i>Spur - 2 bud</i>
<i>Yield</i>	<i>8 ton/ha</i>
<i>Rootstock</i>	<i>Richter 110, US8-7,101/14</i>

TECHNICAL DATA

<i>Alcohol</i>	<i>14.06%</i>
<i>Residual sugar</i>	<i>2.0g / litre</i>
<i>Total acid</i>	<i>6.6g / litre</i>
<i>pH</i>	<i>3-4</i>

