STEENBERG

SAUVIGNON BLANC 2026

The 2026 Steenberg Sauvignon Blanc, pale-straw in colour with an ever so slight green hue, hypnotises with a seductive bouquet showing fresh cape gooseberry, jasmine, lemon zest, nettle, 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, white nectarine/peach 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 8–18 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, stabilizing and bottling starting in October 2026.

Cultivar	Sauvignon Blanc
Vintage	February / March 2026
Soil type	Gravel / Decomposed Granite
Trellising	Elongated Perold and Lyre
Age of vines	8-27 years
Pruning	Spur - 2 bud
Yield	8 ton/ha
Rootstock	Richter 110, US8-7,101/14
Area of origin	Western Cape



Alcohol: 14.0% | Residual Sugar: 1.9 g / litre | Total Acid: 6.7 g / litre | pH: 3.21

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