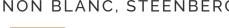


SAUVIGNON BLANC, STEENBERG





Vintage

2023



From the 'Classic Range', the Sauvignon Blanc has a distinctive mineral core derived from the Steenberg terroir.

TASTING NOTE

Pale-straw in colour with an ever so slight green hue, shows 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.

VINIFICATION DETAILS

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.

AWARDS Platter: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.0
рН	Acidity
3.40	6.6

ATTRIBUTES

