

Steenberg Sauvignon Blanc Reserve 2001

main variety Sauvignon Blanc

vintage 2001

analysis alc: 13.72 | ph: 3.23 | rs: 2.2 | ta: 6.3

producer Steenberg Vineyards

winemaker Nicky Versfeld

wine of origin Coastal

tasting notes

Sydney International Wine Competition 2002 - Blue Gold Award
Michaelangelo 2001 - Gold Medal
SAA 1st Class Wine List 2001 Veritas - Double Gold
This Sauvignon Blanc selected from 2 vineyards, produces the same style of wine every year. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long firm and lasting aftertaste makes this a truly distinctive Sauvignon Blanc. Serious food wine.

blend information

Sauvignon Blanc

in the vineyard

Cultivars: Sauvignon Blanc
Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 8 - 16 years
Pruning: Spur - 2 bud
Yield: 6.41 Ton/Ha
Rootstock: Richter 110
Clone: Weerstasie/159

about the harvest

The grapes were harvested at sugar level of about 23.5° Balling from the 8th February to 12th February 2001.

in the cellar

The grapes were crushed and pumped into drainer tanks and then left on the skins for 14 hours. The grapes were then pressed and the juice was left to settle clean overnight. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 15 days at 13 °C. The wine was handled reductively throughout vinification and bottled in June 2001.

