

Steenberg Sauvignon Blanc Reserve 2003

main variety Sauvignon Blanc

vintage 2003

analysis alc: 14.14 | ph: 3.22 | rs: 3.9 | ta: 7.2

type White

producer Steenberg Vineyards

winemaker John Loubser

wine of origin Coastal

tasting notes

Veritas 2003 - Double Gold
John Platter 2003 - 5 stars
John Platter 2004 - 5 stars
Michelangelo International Wine Awards 2003 - Silver
Best in Class Gold - International Wine and Spirit Competition (IWSC) 2005
Young Wine Show 2003 - Class Winner; Gold
This Sauvignon Blanc Reserve is made from one selected vineyard which produces the same style of wine every year. It reflects the fresh, crisp and flinty characteristics of grass, peppers and nettles. A long firm and creamy aftertaste makes this a truly distinctive Sauvignon Blanc. It is a true expression of cool climate Steenberg terroir.

blend information

100% Sauvignon Blanc

in the vineyard

Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 18 years
Pruning: Spur - 2 bud
Yield: 6 Ton/Ha
Rootstock: Richter 110
Clone: Weerstasie/159

about the harvest

The grapes were harvested at sugar level of about 24.5°B on the 13th February 2003.

in the cellar

The grapes were crushed and pumped into drainer tanks and then left on the skins for 6 hours. The grapes were then pressed and the juice was left to settle clean over 48 hours. The clear juice was racked and then inoculated with yeast. Fermentation took place in stainless steel tanks for 18 days at 13 - 14°C. The wine was handled reductively throughout vinification and bottled in June 2003.

