



STEENBERG THE BLACK SWAN SAUVIGNON BLANC 2018

The Black Swan Sauvignon Blanc 2018 shows notes of lime, gooseberry, ruby grapefruit and fynbos on the nose, while the palate supports the aromas with lemon zest, passion fruit, yellow apple and fresh fig leaves. A mouth-watering acidity accompanies the full, medium-weighted palate, achieved with extended lees contact in tank. This is a great food wine and will reward cellaring of between 10 – 20 years.



Viticultural Details	<i>Harvested</i>	<i>February 2018</i>
	<i>Soil type</i>	<i>Clovelly / Oakleaf / Avalon</i>
	<i>Trellising</i>	<i>Elongated Perold</i>
	<i>Age of vines</i>	<i>12-29 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
Technical Data	<i>Yield</i>	<i>6.4 ton/ha</i>
	<i>Rootstock</i>	<i>Constantia</i>
	<i>Alcohol</i>	<i>14%</i>
	<i>Residual sugar</i>	<i>2.6g / litre</i>
	<i>Total acid</i>	<i>6.2g / litre</i>
	<i>pH</i>	<i>3.33</i>

Vinification

The Black Swan Sauvignon Blanc is a blend of the top two Sauvignon Blanc vineyards on Steenberg and is a selection of the best fruit from the vintage. The grapes were crushed/ de-stemmed and left on the skins for 18 hours at very cold temperatures. The juice was then left to settle for 2 days before fermentation. A slow and cold fermentation resulted in a fresh, yet full wine. The wine was kept on the lees for 9 months before being stabilised and bottled in December 2018.

