STEENBERG
VINEYARDS

BLANC 2024

BARREL FERMENTED SAUVIGNON BLANC

Both terroir and treatment are immediately evident in the glass. A resonance of dill, capers, greengage, and wet granite marry on both the nose and palate. Acidity and spice form the backbone, dominating on the palate, while a pithy yet creamy texture rounds out the overall mouthfeel. The textured, juicy palate shows citrus zest, vanilla and apricot. A lingering herbaceous and mineral finish completes the experience. This wine will be enhanced by a food pairing such as shellfish, or a Thai curry accented by ginger and lemongrass. Drink now but wait five to seven years for a truly evolved experience.

VINIFICATION

A unique Sauvignon Blanc, the 2024 Blanc Sauvignon Blanc hails from carefully selected vineyard blocks on our Constantia estate. A fresh coastal breeze cools the vines, ensuring the grapes retain a bracing acidity alongside pure fruit character. The wine was fermented and aged in a combination of large (400l, 500l and 600l) French oak barrels (a few 1st, 2nd and 3rd fill but mainly older) and a concrete egg for a total of 9 months. After maturation the wine was returned for stabilisation and filtration before bottling in January 2025.

Vintage	February / March 2024
Soil type	Clovelly / Oakleaf / Avalon
Trellising	Elongated Perold
Age of vines	15 - 28 years
Pruning	Spur - 2 bud
Yield	8 ton/ha
Origin	Constantia

Alcohol: 14.4% | Residual Sugar: 2.5 g / litre | Total Acid: 5.9 g / litre | pH: 3.3