Steenberg Sparkling Sauvignon Blanc





CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Low pressure whole bunch pressing, juice is racked clean before fermentation in stainless steel. 3 mth btl. fermentation

ALCOHOL BY VOLUME: 12.5% AGING: 3month bottle aging

ANNUAL PRODUCTION: 7200 cases

THE STORY

Steenberg Vineyards is situated in South Africa's historic Constantia Valley, and is one of the country's pre-eminent producers of high-quality wines. Recognized as the oldest registered farm (1682) in South Africa, Steenberg continues to thrive under Beck Family ownership and the winemaking expertise of Elunda Basson.

PHILOSOPHY: Elunda Basson CELLAR MASTER is supported by an experienced viticulture and cellar team who share a deep understanding of the culture of conservation and dry farming that is quintessentially Steenberg.

BIOGRAPHY: Graham Beck purchased Steenberg Hotel and Steenberg Winery in April 2005. Steenberg Hotel has since flourished into a complete luxury destination. This storied property is now overseen by Antony Beck.

THE ADJECTIVES

OVERALL: Refreshing citrus and tropical flavors abound AROMAS / FLAVORS: Intense with aromas of passion fruit, summer melons and a hint of lime. Tropical flavors abound

MOUTHFEEL: Racy & lively with a rich mousse

THE SELLING POINTS

Fun, Fruity and Fresh

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Sushi, fish tacos



