



STEENBERG  
VINEYARDS

## STEENBERG THE BLACK SWAN SAUVIGNON BLANC 2024

Black Swan Sauvignon Blanc 2024 is a pure expression of the Steenberg terroir and shows notes of nasturtium, sugar-snap pea, fresh asparagus and capsicum on the nose, while the palate supports the aromas with fresh lemon and subtle hints of dried apricot and mange tout. A mouth-watering acidity accompanies a full and long finish achieved with extended lees contact in tank. This is a wonderful food wine and will reward cellaring of between 10 – 20 years.



VITICULTURAL DETAILS	<i>Harvested</i>	<i>February 2024</i>
	<i>Soil type</i>	<i>Clovelly / Oakleaf / Avalon</i>
	<i>Trellising</i>	<i>Elongated Perold</i>
	<i>Age of vines</i>	<i>13-30 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>6 ton/ha</i>
	<i>Origin</i>	<i>Constantia</i>
TECHNICAL DATA	<i>Alcohol</i>	<i>14.12%</i>
	<i>Residual sugar</i>	<i>2.6g / litre</i>
	<i>Total acid</i>	<i>6.1g / litre</i>
	<i>pH</i>	<i>3.34</i>

### Vinification

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 weighted wine. The wine was kept on the lees for 9 months before being stabilised and bottled in November 2024.

