

Springfield Estate Wild Yeast Chardonnay 2004

This unwooded Chardonnay, fermented with native yeast present in the vineyard, abounds with flavours of pineapple and pear drops. Deliciously complex in style!

variety: Chardonnay | 100% Chardonnay

winery: Springfield Estatewinemaker: Abrie Bruwerwine of origin: Robertson

analysis: alc:14.0 % vol rs:2.65 g/l pH:3.36 type:White style:Dry body:Medium taste:Fruity

in the vineyard: Vineyard

Chardonnay 24-year-old vines, clone CY5 on 101/14

Terroir

Slope: very gentle, southerly Soil: rocky and calcarious, pH8

Climate: moderate summer with low night temperatures, cold winter

Wind: cool south easterly (summer)

about the harvest: Harvested at night, 12 February 2004.





printed from wine.co.za on 2025/09/15