

## Springfield Estate Whole Berry Cabernet Sauvignon 2004

In the time of our ancestors grapes were harvested by hand, carried to the cellar in baskets and placed uncrushed into open tanks to ferment with natural yeasts into wine.

In making our Whole Berry Cabernet Sauvignon we re-enact this lost tradition. The red wine cellar has been carefully designed on a gravity flow system. There are no pumps or crushers, so that the journey of the grape into wine is undertaken in the traditional way.

Whole Berry maceration is followed by fermentation with natural yeasts, racking and one years maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics.

This traditional wine is unfiltered and unfined, which may deposit a sediment and might require decanting.



**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Springfield Estate

**winemaker** : Abrie Bruwer

**wine of origin** : Robertson

**analysis** : **alc** : 14.1 % vol **rs** : 2.66 g/l **pH** : 3.35

**type** : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

