

Springfield Estate Special Cuvee Sauvignon Blanc 2008

SPECIAL CUVEE SAUVIGNON BLANC 2008

This wine originates from 23-year-old vines rooted in sand rock formations in the estates riverine area. It is a richly concentrated wine from the estate's prime site for Sauvignon Blanc. Treated tenderly in the cellar with minimal intervention, the full expression of the terroir has been allowed, and the resultant complex, sensuous combination of passion fruit and flintiness gives a full mouthful with stylish length. Will mature beautifully for 2-4 years.

vineyard Sauvignon Blanc 23-year-old vines, clone SB242 on root stock Ramsey

yield 5.5 t/ha

vintage 2008

origin Robertson, South Africa

oenology Harvested at night on 30 January 2008

18 days fermentation

100 days lees contact

racked only twice, under CO₂

stabilized at -3°C for tartrates

80 g/hl Bentonite fining

filtration Not sterile: only 2.5 micron filtration prior to bottling on the estate

analysis

alcohol: 12.9

acidity: 7.8

pH: 3.4

FSO₂: 39 at bottling

sugar: 1.1 g/l

terrior

slope: very gentle, southerly

soil: 50% rock, 50% sand

climate: moderate summer with low night temperatures, cold winter

wind: cool south easterly (summer)

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.1 g/l pH : 3.4

type : White

pack : Bottle **closure** : Screwcap
