

## Springfield Estate Wild Yeast Chardonnay 2006

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 Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 14.0 % vol   rs : 2.2 g/l   pH : 3.25   ta : 5.7 g/l   fso2 : 42 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

**in the vineyard :** terroir: slope: very gentle, southerly

soil: rocky & calcareous, pH8

climate: moderate summer with low night temperatures, cold winter

wind: cool south easterly (summer)

vineyard Chardonnay 27-year-old vines, clone CY5 on 101/14

**about the harvest:** yield 4 t/ha

Harvested at night, 10 February 2006

