

Springfield Estate Methode Ancienne Chardonnay 2006

METHODE ANCIENNE CHARDONNAY 2006

Springfield Estate Méthode Ancienne Chardonnay 2006 is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world.

Thus, a wine of distinctive and classical character, it will develop slowly and is made to last (we hope) a lifetime.

Tropical fruit nuances layered by lime and cream – a big wine with classical character!

vineyard: Chardonnay, Clone CY3, Root stock: 101/14, 25 years old

yield: 2.5 t/ha

vintage: 2006

origin: Robertson

oenology: Harvested at night, 6 February 2006

No skin contact, oxidised must, no sulphur with harvest

Fermented from juice in the following:

50% new Allier 300l barrels

50% second fill Allier 300l barrels

fermentation: Native yeast, 55 days (followed by 100% MLF)

maturation: 12 months on lees in barrels

bottling: Unfiltered, unfinned and unstabilized

analysis

Alcohol: 14.4%

Total Acidity: 6.08g/l

pH: 3,28

FSO²: 40

RS: 1,1 g/l

terroir

slope: gentle, southerly

soil: chalk and calcrete formations

climate: moderate summer with low night temperatures, cold winter

wind: cool south easterly (summer)

information: Do not serve too cold, recommended at 13°C - 14°C. Bouquet will develop in glass from initially restrained to a full expression after 10 minutes. This wine is so to say alive inside the bottle and should be cellared lying down below 15°C. The wax on the cork should be removed by chipping it with a knife prior to opening. With time decanting may become necessary as slight crystals and sediment may form.

variety : Chardonnay | 100% Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 1.1 g/l pH : 3.28

type : White wooded

pack : Bottle closure : Cork