

Springfontein Terroir Selection Pinotage 2007

The wine's colour is already enough to tell you what to expect. The deep and intense purple rim is telling you: "Expect ripe fruit and intense flavours..." That is exactly what you get when enjoying this wine. Enjoy now or age it a bit longer in the bottle.

This everyday easy drinking wine will also compliment a variety of stews and red meat.

variety : Pinotage | 100% Pinotage

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 14.2 % vol rs : 2.8 g/l pH : 3.77 ta : 5.7 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Up to 5 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes

Rootstock: Paulsen and Richter 99

Age of Vines: 7 and 9 years old respectively

Irrigation: Micro sprinkler

about the harvest: Picking date: 08 to 12.02.2007

Yield: 5 tons / ha

in the cellar : The grapes were harvested and hand sorted before it was cold soaked for 2 days before inoculating it with yeast for fermentation. The wine spent 5 days on the skins before being pressed and filled to barrels to undergo Malolactic fermentation. The wine was racked after Malolactic fermentation and filled back to barrels to mature for another 10 months before bottling.

Fermentation temperature: 22 to 29°C

Yeast: N96 Malolactic fermentation: 100%

Wood ageing: 11 months in 30% new small French oak

Bottling date: 29.01.2008

Production: 25 400 bottles

