

Springfontein Pink of Sopiensklip 2010

This easy drinking and lighter style of Rose was produced to enjoy as an "Everyday drinking wine". The strawberry and mulberry flavours will compliment light salads and fish dishes or enjoyed on its own on a beautiful summers day.

variety : Mourvedre | 100% Mourvedre

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 11.72 % vol rs : 3 g/l pH : 3.36 ta : 6.3 g/l

type : Rose **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

ageing : Up to 3 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes

Rootstock: Richter 99

Age of Vines: 8 years

Irrigation: Micro sprinkler

about the harvest: Picking date: 07.04.2010

Yield: 3 tons / ha

in the cellar : Description: The grapes were harvested and left on the skins for 5 hours to extract fruit and colour before being drained and pressed. The free run juice and pressed juice were kept separate. The juice was cold settled for 36 hours before racked to stainless steel tanks for fermentation. After fermentation, the 2 components were blended and given lees contact before stabilizing the wine for bottling.

Fermentation temperature: 13 °C

Yeast: Lalvin ICV-GRE

Malolactic fermentation: None

Wood ageing: None

Bottling date: 30.09.2010

Production: 2807 bottles

