

Springfield Wild Yeast Chardonnay 1999

In fermenting this Chardonnay the winemaker relied solely on the natural yeast cells present on the grapes. These yeasts have evolved over time and the current generation truly reflects the vintage and terroir that shaped their existence. In keeping with the winemaker's philosophy of minimal intervention in the cellar, these yeasts have been allowed to ferment the wine.

variety : Chardonnay | Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin :

analysis : alc : 13.5 % vol rs : 1.72 g/l pH : 3.6 ta : 5.76 g/l

in the cellar : Harvested at night on 18 February 1999, tank fermented with natural yeast, 13 months alcoholic fermentation, 100% natural malolactic fermentation allowed, 25 g/hl Bentonite fining.

