

Springfontein White of Sopiensklip 2009

This easy drinking and lighter style of wine was produced to enjoy as an "Everyday drinking wine".

The melon and kiwi fruit flavours will compliment salads and fish dishes or enjoyed on its own on a beautiful summer's day.

variety : Chardonnay | 67% Chardonnay 33% Semillon
winery : Springfontein Wine Estate
winemaker : Christo Versfeld
wine of origin : Stanford, Western Cape
analysis : alc : 13.10 % vol rs : 2.7 g/l pH : 3.42 ta : 6.8 g/l
type : White **body** : Light
pack : Bottle **closure** : Cork

ageing : Up to 3 years after vintage if cellared correctly

in the vineyard : Altitude: 6m above sea level
Soil type: Calcified sand dunes
Rootstock: Ramsey and Richter 99
Age of Vines: Chardonnay: 11years; Semillon: 7years
Trellising: 5 wire, Vertical shoot position, double lengthened Perold
Pruning: 2 eyes
Irrigation: Micro sprinkler

about the harvest: Picking Date: Chardonnay: 17/02/2009; Semillon: 12/02/2009
Yield: 5t/ha

in the cellar : Fermentation Temperature: 14° C
Yeast: Vin 7 and Vin 13
Description: The grapes were harvested and pressed immediately upon receipt at the cellar. 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
Malolactic Fermentation: None
Wood Ageing: None
Bottling Date: 28/10/2009
Production: 9 460 bottles

