

Springfontein Red of Sopiensklip 2008

This easy drinking, yet elegant style of wine show that Pinotage is the dominant partner in this complex blend with strawberry nuances on the nose. The slightly sweet fruit on the palate rounds this wine off beautifully and will leave you with no option but to enjoy another glass....

variety : Merlot | 31% Pinotage 31% Merlot 19% Shiraz 17% Petit Verdot 2% Cabernet Sauvignon

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 15.0 % vol rs : 3.2 g/l pH : 3.86 ta : 6.0 g/l

type : Red **style :** Dry **body :** Light

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

ageing : Up to 4 years after vintage if cellared correctly.

in the vineyard : Altitude: 6m to 75m above sea level

Soil type: Calcified sand dunes

Rootstock: Ramsey and Richter 99

Age of vines: 5 to 10 years old

Irrigation: Micro sprinkler

about the harvest: Yield: 5-7t/ha

in the cellar : After handpicking, the grapes were immediately crushed into the tanks for cold soaking where extraction of colour and flavour began immediately. At the end of fermentation much softer extraction techniques were used in order not to extract harsh tannins from the seeds and skins. Malolactic fermentation was done in barrel before blending of the components. Further barrel maturation were then allowed before bottling.

Fermentation temperature: 22° - 29° C

Yeast: WE372 and Vin 13

Malolactic fermentation: 100%

Wood ageing: 12 months in 2nd, 3rd and 4th fill small French oak

Bottling date: 10/02/2010

Production: 29 273 bottles

