

Springfontein Red 2006

When the black berries and cassis meet the nose, one can't wait to taste it to complete the picture. On the palate, this medley of ripe fruit and subtle tannins complements each other and ensures an elegant yet complex wine. It is the ideal companion for ox tail and other red meat dishes and will also complement spicy food.

variety : Cabernet Sauvignon | 83% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 14.38 % vol rs : 3.7 g/l pH : 3.85 ta : 6.4 g/l

type : Red **style :** Dry **wooded**

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

ageing : Up to 8 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: 7years old

Irrigation: Micro sprinkler

about the harvest: Picking date: 27.02.2006 to 17.03.2006

Yield: 3 tons / ha

in the cellar : After handpicking, the grapes were immediately crushed into tanks for cold soaking. In the initial stages of fermentation much more intense extraction techniques were used in contrast with at the end of fermentation where soft extraction techniques were used in order not to extract harsh tannins from the skins and seeds. The blending of the components were done after 8 months in barrels and the blend filled back into barrels for a further 9 months in order to integrate the wood and fruit.

Fermentation temperature: 22 to 29°C

Yeast: WE372 and Vin 13

Wood ageing: 17 months in 35% new small French oak

Bottling date: 09.10.2007

Production: 14 700 bottles

