

Springfontein White 2009

Vibrant green colour with a yellowish tint. The tropical fruit flavours are well supported by the subtle oak flavours which reminds a lot of mineral nuances. Ripe fruit flavours together with the sweetness from the wood, ensures that the palate is filled completely while the elegant and delicate flavours are lingering on the palate.

Enjoy this complex wine with tasty white meat dishes and slightly spicy food.

variety : Sauvignon Blanc | 65% Sauvignon Blanc 35% Semillon

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 13.23 % vol rs : 3.4 g/l pH : 3.46 ta : 6.4 g/l

type : White **style :** Dry

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



ageing : Up to 5 years after vintage if cellared correctly.

in the vineyard : Altitude: 10 m above sea level

Soil type: Calcified sand dunes on an old river terrace

Rootstock: Ramsey and Richter 99

Age of Vines: 11 years

Irrigation: Micro sprinkler

about the harvest: Picking date: 25.02.2009

Yield: 4 tons / ha

in the cellar : The grapes were harvested cool and then pressed after 8 hours of skin contact. 70% of the clearly settled juice was fermented in stainless steel tank and the other 30% in small 2nd fill French oak. After fermentation, the 2 components were blended and aged for another 2 months in barrels.

Fermentation temperature: 13 - 14 °C

Malolactic fermentation: None

Wood ageing: 3 months in 60% New small French Oak

Bottling date: 28.10.2009

Production: 6463 bottles