

## Springfontein Terroir Selection Cabernet Sauvignon 2008

The deep, rich nuances of black berries and cassis are very evident upfront but the elegant tobacco and cedar flavours are lingering in the background to support the subtle fruit.

This complex and big, yet elegant wine is the ideal companion for ox tail, beef and other red meat dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Springfontein Wine Estate

**winemaker :** Christo Versfeld

**wine of origin :**

**analysis :** alc : 14.3 % vol    rs : 2.1 g/l    pH : 3.56    ta : 6.47 g/l

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

**pack :** Bottle    **closure :** Cork

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

**in the vineyard :** Rootstock: Ramsey

Age of Vines: 9 years old

Irrigation: Micro sprinkler

**about the harvest:** Picking date: 31.03.2008

Yield: 4.5 tons / ha

**in the cellar :** The grapes were harvested and hand sorted before it was cold soaked for 3 days before inoculating it with yeast for fermentation. The wine spent a total of 24 days on the skins before being drained, pressed and filled to barrels to undergo Malolactic fermentation. The wine was racked after Malolactic fermentation and filled back to barrels to mature for 22 months in new French oak.

Fermentation temperature: 25 to 29°C

Yeast: : Laffort Zymaflore F15

Malolactic fermentation: 100%

Wood ageing: 22 months in 100% new small French oak

Bottling date: 27.01.2010

Production: 10 250 bottles

