

Springfontein Terroir Selection Sauvignon Blanc 2010

A bright green tint shows that the wine is still young. Depending on the temperature of the wine, hints of grass and green pepper will be evident on the nose but a fruit basket of tropical fruit nuances will also be evident at certain temperatures.

The full body from the Sur Lie ageing will make this wine the ideal companion for white meat and non spicy food.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 13.84 % vol rs : 6.8 g/l pH : 3.48 ta : 7 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork



ageing : Up to 3 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes on an old river terrace

Rootstock: Ramsey and Richter 99

Age of Vines: 12 years

Irrigation: Micro Sprinkler

about the harvest: Picking date: 19.02.2010

Yield: 4 tons / ha

in the cellar : The grapes were harvested cool and pressed after 6 hours of skin contact. The whole production process was carried through in a reductive way in order to save the oxygen sensitive fruit in this wine. The wine underwent 7 months Sur Lie ageing (lees contact) in order to extract more flavours from the lees, resulting in this complex product.

Fermentation temperature: 12-14 °C

Yeast: CKS 102

Malolactic fermentation: None

Wood ageing: None

Bottling date: 30.09.2010

Production: 4014 bottles