

Springfontein White of Sopiensklip 2010

This easy drinking and lighter style of wine was produced to enjoy as an "Everyday drinking wine". The melon and nettle flavours are well supported by some tropical fruit and will compliment light salads and fish dishes or enjoyed on its own on a beautiful summers day.

variety : Chardonnay | 66% Semillon, 34% Chardonnay

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 12.53 % vol rs : 1.9 g/l pH : 3.31 ta : 6.5 g/l

type : White **body :** Light

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

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

in the vineyard : Altitude: 6 m above sea level

Soil type: Calcified sand dunes

Rootstock: Ramsey and Richter 99

Age of Vines: Chardonnay: 12 years; Semillon: 8 years

Irrigation: Micro sprinkler

about the harvest: Picking date: Chardonnay: 25.02.2009; Semillon 09.02.2010

Yield: 4 tons / ha

in the cellar : The grapes were harvested and pressed immediately upon recieval at the cellar. The free run juice and pressed juice were kept separate. The juice was cold settled for 36 hours before racked to stainless steel tanks for fermentation. After fermentation, the 2 components were blended and given lees contact before stabilizing the wine for bottling.

Fermentation temperature: 14 °C

Yeast: Vin 7 and Vin 13

Malolactic fermentation: None

Wood ageing: None

Bottling date: 01.10.2010

Production: 5608 bottles

