

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

