

Springfield Estate Whole Berry Cabernet Sauvignon 2012

This is a velvety wine with softer tannins and classical varietal characteristics. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Springfield Estate
winemaker : Abrie Bruwer
wine of origin : Robertson
analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.5 ta : 6.2 g/l fso2 : 40 mg/l
type : Red **style :** Dry **body :** Soft **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Vineyard: Cabernet Sauvignon 20-26 year-old vines
Clone: CA163 on 101/14 and R99
Yield: 5t/ha
Vintage: 2012
Origin: Robertson, South Africa
Terroir slope: very gentle, southerly
Soil: rocky and chalk
Climate: moderate summer with low night temperatures, cold winter
Wind: south easterly (summer)

about the harvest: Fermented in March 2012 after being harvested at at full seed ripeness.

in the cellar : In the time of our ancestors grapes were harvested by hand, carried to the cellar in baskets and placed uncrushed into open tanks to ferment with natural yeasts into wine. In making our Whole Berry Cabernet Sauvignon we re-enact this lost tradition. The red wine cellar has been carefully designed on a gravity flow system. There are no pumps or crushers, so that the journey of the grape into wine is undertaken in the traditional way. Whole Berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.

The wine underwent 2-3 days cold maceration and it was fermented uncrushed in open fermenters for 2-3 weeks. It was then punched through 3 times daily and pumped over 3 times daily. Fermentation took 15 days. Alcoholic fermentation 100 % malolactic fermentation.

Maturation took place in wood - maturation in new and second fill French oak (Seguin Moreau).

Bottling was without filtration or stabilization.

