

Springfield Estate The Work of Time 2008

Finally, we released this wine rich, classic and complex from age – of vines and wine. This long wait, justified only by our passion, does bear fruit. It's called-"The Work of Time".

variety : Cabernet Franc | 31% Cabernet Franc, 30% Merlot, 25% Cabernet Sauvignon, 14% Petit Verdot

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 14.16 % vol rs : 2.8 g/l pH : 3.46 ta : 6.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :

Time – The lost element in today's winemaking, can be so precious – yet it is free. It was our desire to produce a Bordeaux Blend and so we planted the classic varieties of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. These vines were planted on carefully selected sites and took 9 years to reach a level of maturity which we felt comfortable to use for the maiden vintage (2001).

Slope: very gentle, southerly

Soil: chalk, calcrete formations

Climate: moderate summer with low night temperatures, cold winter

Wind: south easterly (summer)

about the harvest: Harvested at full seed ripeness.

in the cellar :

The grapes were fermented whole with native yeasts (true to our ancient custom) and left for 5 weeks on their skins. A slow 2 years of barrel maturation followed and a further 4 years of bottle maturation. Finally, we released this wine rich, classic and complex from age – of vines and wine. This long wait, justified only by our passion, does bear fruit. It's called-"The Work of Time".

Cold macerated uncrushed in open fermenters for 10 days.

Punched through 3 times daily.

3 Weeks alcoholic fermentation; only free run used.

100% Malolatic fermentation spontaneously in barrel.

24 Months barrel maturation in 1st and 2nd fill.

Sequin Moreau 300 litre.

4 years bottle maturation at 14°C.

Filtration: none

Bottling: Unfiltered, unfined, unstabilised

