

Springfield Estate Wild Yeast Chardonnay 2011

This unwooded Chardonnay, fermented with native yeast present in the vineyard, abounds with flavours of pineapple and pear drops. Deliciously complex in style!

variety : Chardonnay | 100% Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : **alc** : 12.6 % vol **rs** : 2.0 g/l **pH** : 3.4 **ta** : 7.88 g/l **fso2** : 40 mg/l

type : White **style** : Dry **taste** : Fruity

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

in the vineyard : Sauvignon Blanc 22-year-old vines, clone SB242 on root stock Ramsey
Yield 6 t/ha

Terroir slope: Very gentle, southerly

Soil: 50% rock, 50% sand

Climate: Moderate summer with low night temperatures, cold winter

Wind: South Easterly (summer)

about the harvest: Harvested at night in January 2013

in the cellar : Oenology:

Settled without enzymes at -3°C for 2-3 weeks

18 days fermentation

100 days lees contact

Racked only twice, under CO₂

Stabilized at -3°C for tartrates

80 g/hl Bentonite fining

Filtration not sterile: only 2.5 micron filtration prior to bottling on the estate

