

## Springfield Estate Methode Ancienne Chardonnay 2011

Springfield Estate Méthode Ancienne Chardonnay 2011 is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world. Thus, a wine of distinctive and classical character, it will develop slowly and is made to last (we hope) a lifetime. Tropical fruit nuances layered by lime and cream – a big wine with classical character!

Do not serve too cold, recommended at 13°C - 14°C.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Springfield Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 13.78 % vol rs : 2.9 g/l pH : 3.3 ta : 6.1 g/l fso2 : 16 mg/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

Bouquet will develop in glass from initially restrained to a full expression after 10 minutes. This wine is so to say alive inside the bottle and should be cellared lying down below 15°C. The wax on the cork should be removed by chipping it with a knife prior to opening. With time decanting may become necessary as slight crystals and sediment may form.

### in the vineyard :

Vineyard: Chardonnay, 19 year old vines; Clone CY3 on 101/14

Yield: 2.5 t/ha

Terroir slope: very gentle, southerly

Soil: chalk and calcrete formations

Climate: moderate summer with low night temperatures, cold winter

Wind: south easterly (summer)

**about the harvest:** Harvested at night in March 2011.

**in the cellar :** No skin contact, oxidised must

Fermented from juice in the following:

30% new Nadalié 600L Perle Blanche

70% second fill 300L Seguin Moreau Haute Sutaie

Fermentation Native yeast, 55 days (followed by 100% MLF)

Maturation 12 months on lees in barrels

Bottling Unfiltered, unfinned and unstabilized

