

## Springfield Estate Life From Stone Sauvignon Blanc 2014

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Springfield Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 12.5 % vol   rs : 1.5 g/l   pH : 3.5   ta : 8.5 g/l   fso2 : 34 mg/l

**type :** White   **style :** Dry

**pack :** Bottle   **size :** 0   **closure :** Screwcap

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### **in the vineyard :**

Vineyard: Sauvignon Blanc 13-19 -year-old vines, clone SB11E on R110

Yield: 6 t/ha

Terroir slope: very gentle, southerly 60/60 vines/ha row direction angled into the sunset

Soil: extremely rocky: 70% quartz, 30% solubles

Climate: moderate summer with low night temperatures, cold winter

Wind: cool south easterly (summer)

**about the harvest:** Harvested at night in February 2014.

### **in the cellar :**

21 days alcoholic fermentation

100 days on primary lees

All racking done under CO<sup>2</sup>

Stabilized at - 3°C for 2-3 weeks

80 g/hl Bentonite fining

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

