

## Springfield Estate Miss Lucy 2014

This unique blend of Sauvignon Blanc, Semillon and Pinot Gris bursts with citrus pamplemousse flavours and an ample mouth feel, yet remarkably moderate in alcohol.

variety : Sauvignon Blanc | 46% Sauvignon Blanc, 35% Semillon, 19% Pinot Gris  
winery : Springfield Estate  
winemaker : Abrie Bruwer  
wine of origin : Robertson  
analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.5 ta : 8.4 g/l fso2 : 34 mg/l  
type : White style : Dry  
pack : Bottle size : 750ml closure : Screwcap

Miss Lucy is one of the seven nicknames given to the Red Stumpnose by the fisherman of the Southern Cape. Like many other marine species, the Miss Lucy has been overexploited and is now critically endangered. Created as an ode to the bounty of the sea, Miss Lucy can turn the many other delights safe to grace our tables, into a celebration of the ocean. Only a salty breeze and a sunny day can improve what is already a perfect match.

in the vineyard : Climate: moderate summer with low night temperatures, cold winter  
Wind: south easterly (summer)

about the harvest: Harvested at night in February 2014.

in the cellar : Harvested at night in February 2014.  
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: 2.5-micron filtration on the estate prior to bottling



### Springfield Estate

Robertson  
+27.236263661  
[www.springfieldestate.com](http://www.springfieldestate.com)