

Springfield Estate Whole Berry Cabernet Sauvignon 2014

Whole berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.5 ta : 6.2 g/l fso2 : 40 mg/l

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

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

in the vineyard :

Vineyard: Cabernet Sauvignon 20-26 year-old vines

Clone: CA163 on 101/14 and R99

Yield: 5t/ha

Terroir

Slope: Very gentle, southerly

Soil: Rocky and chalk

Climate: Moderate summer with low night temperatures. Cold winter

Wind: South Easterly (summer)

about the harvest: Harvested in March 2013 and at full seed ripeness.

in the cellar :

In order to achieve a luscious, juicy wine, we try to have as little intervention in the cellar as possible. Simply de-stemmed, the whole, uncrushed bunches are transported using only a gravity flow system. Whole berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.

2-3 days cold maceration.

Fermented uncrushed in open fermenters for 2-3 weeks.

Punched through 3 times daily; Pumped over 3 times daily.

Fermentation

15 days alcoholic fermentation

100 % malolactic fermentation

Maturation

Wood maturation in new and second fill French oak (Seguin Moreau)

Bottling

Bottled without filtration or stabilisation.

