

## Springfield Estate The Work of Time 2009

It was our desire to produce a classic blend of Merlot, Cabernet Franc and Cabernet Sauvignon. The grapes were fermented whole with native yeast and was left for 5 weeks on the skins. A slow 2 years of barrel maturation followed and 4 years of bottle ageing. Rich, classic and complex from age - of vines and wine.

**variety :** Cabernet Franc | 39% Cabernet Franc, 34% Merlot, 17% Cabernet Sauvignon, 10% Petit Verdot

**winery :** Springfield Estate

**winemaker :**

**wine of origin :** Robertson

**analysis :** alc : 14.46 % vol    rs : 2.6 g/l    pH : 3.4    ta : 6.6 g/l

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

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

**Time** – The lost element in today's winemaking, can be so precious – yet it is free. It was our desire to produce a Bordeaux Blend and so we planted the classic varieties of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. These vines were planted on carefully selected sites and took 9 years to reach a level of maturity which we felt comfortable to use for the maiden vintage (2001).

**in the vineyard :** Slope: very gentle, southerly

Soil: chalk, calcrete formations

Climate: moderate summer with low night temperatures, cold winter

Wind: south easterly (summer)

**about the harvest:** Harvested at full seed ripeness.

**in the cellar :**

The grapes were fermented whole with native yeasts (true to our ancient custom) and left for 5 weeks on their skins. A slow 2 years of barrel maturation followed and a further 4 years of bottle maturation. Finally, we released this wine rich, classic and complex from age – of vines and wine. This long wait, justified only by our passion, does bear fruit. It's called-"The Work of Time".

Cold macerated uncrushed in open fermenters for 10 days.

Punched through 3 times daily.

3 Weeks alcoholic fermentation; only free run used.

100% Malolatic fermentation spontaneously in barrel.

24 Months barrel maturation in 1st and 2nd fill.

Sequin Moreau 300 litre.

4 years bottle maturation at 14°C.

Filtration: none

Bottling: Unfiltered, unfinned, unstabilised

