

## Springfield Estate Methode Ancienne Cabernet Sauvignon 2009

Planted in 1979, these old Cabernet vines produce consistently fine wine. Only 2.8ha was established in a rock-infested outcrop, which bears us 17-20 barrels of luscious premium Cabernet, aged for 2 years in new French barriques and a further 4 years in bottles in our cellar, prior to release. It's the best we can do, and warrants our Méthode Ancienne label.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon from single vineyard

**winery** : Springfield Estate

**winemaker** : Abrie Bruwer

**wine of origin** : Robertson

**analysis** : alc : 13.18 % vol    rs : 2.7 g/l    pH : 3.43    ta : 6.9 g/l    fso2 : 40 mg/l

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

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

Thirty five years ago we cleared a 2,8ha triangle of land previously ignored, because it was not "good" enough. Too rocky and nearly too steep, infested with thorns with the odd abandoned ox wagon under some trees. It was Cabernet Sauvignon and our thirst for it that drove us to this forsaken place.

Our vines did grow, struggling at first - virtually no soil, roots had to creep past rocks; they took much longer to bear than others, but eventually did. The miracle was in the fruit. Tiny berries - intense in colour and flavour, this meagre crop was vinified in the traditional way.

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

Soil: Very rocky, 70% quartz, 30% soluble

Climate: Moderate summer with low night temperatures, cold winter

Wind: South Easterly (summer)

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

**in the cellar** : No crushing of berries, no yeast but that from their skins, no fining-additives and no filters. Wine made by itself, kept for two years in the best new French-oak barrels, fit for this wonder.

Finally we could bottle, but the agony was not yet over. After four more years wait for maturation in bottles, we reluctantly released the first Méthode Ancienne Cabernet Sauvignon 1998 vintage. So long had we lived with this wine, that to trade it for money was painful.

It was a piece of our history, our passion, labour and luck we were selling.

ested at full seed ripeness

Cold macerated uncrushed in open fermenters for 10 days

Punched through 3 times daily

Only free run juice used

100% spontaneous Malolactic fermentation in barrel

24 Months barrel maturation in 1st fill Seguin Moreau 300l

4 years bottle maturation at 14°C

