

## Springfield Estate Life From Stone Sauvignon Blanc 2015

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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 : 1.3 g/l    pH : 3.4    ta : 8.3 g/l    fso2 : 25 mg/l

**type :** White    **style :** Dry

**pack :** Bottle    **size :** 750ml    **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 2015.

### **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

