

## Springfield Estate Miss Lucy 2015

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.

The perfect partner to a seafood feast, only a salty breeze and a sunny day can improve what is already a perfect match.

**variety :** Sauvignon Blanc | 41% Sauvignon Blanc, 30% Pinot Gris, 29% Semillon

**winery :** Springfield Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 12.5 % vol   rs : 1.8 g/l   pH : 3.45   ta : 7.5 g/l   fso2 : 39 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. Created as an ode to the bounty of the sea, Miss Lucy is a carefully considered blend that has been over 10 years in the making. Vines were specifically planted, and in a game of trial and error several were uprooted and other replanted in its place. Prior to Miss Lucy's eventual release, came a four year period of experimentation with regards to the blending components and different barrel regimes.

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

**about the harvest:** Harvested at night in February 2015.

**in the cellar :**

Juice settled without enzymes at -3°C for 3 weeks

20% of Sauvignon Blanc component was barrel fermented in 2nd fill, and older, 600L barrels

21 days alcoholic fermentation

100 days on primary lees

All racking done under CO<sup>2</sup>

Stabilized at - 4°C for 1-2 weeks

80 g/hl Bentonite fining

Filtration: 2.5 micron filtration on the estate prior to bottling

