

Springfontein Terroir Selection Sauvignon Blanc 2011

Light green in colour and true to the terroir. This wine has characteristic tropical fruit with hints of figs and minerality on the palate. The wine becomes more complex with ageing in bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 13.50 % vol rs : 1.7 g/l pH : 3.47 ta : 5.6 g/l

type : White **style :** Dry **wooded**

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

Platter Guide: 4 stars

in the vineyard : Vineyard: Altitude 15 - 25 m above sea level.

Soil Type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: Vines planted in 1999

Trellising: 5 wire, vertical shoot positioning, double lengthened (Perold system)

about the harvest:

Grapes were harvested by hand early morning on a cooler day to retain the characteristic aroma.

Picking date: 16/02/2011

Yield: 5 tons / ha

in the cellar : After de-stemming the grapes were crushed and pressed with minimum skin contact. The juice was settled to clarify over 48 hours before fermentation. The wine fermented over 14 days and the resulting wine was matured on fine yeast lees for 7 months before bottling.

Fermentation: 13° - 15° C

Bottling date: 28/09/2011

Production: 4 912 bottles

