

Springfontein Terroir Selection Wild Yeast Chardonnay 2011

The slow fermentation by wild yeast resulted in a deliciously complex rich wine. This wine has layers of melon, lime and tropic fruit combined with nut and oak vanilla sweetness on the palate.

variety : Chardonnay | 100% Chardonnay

winery : Springfontein Wine Estate

winemaker : Tariro Masayiti

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.71 ta : 6.2 g/l

type : White

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

Platter Guide: Four Stars

in the vineyard : Vineyard: Altitude 20 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: Planted in 1999

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

about the harvest: Grapes were selected and harvested by hand.

Yield: 5.5ton/ha

Harvest Date: 22/02/2011

in the cellar :

After de-stemming and crushing the grapes were pressed with minimum skin contact. The juice was settled to clarify over 48 hours before fermentation with wild yeast in French oak barrels.

Bottling Date: 02/02/2012

Production: 501 bottles

