

## Springfontein Estate Reserve Red of Sopiensklip 2010

This is a classic red blend, medium bodied with well rounded soft tannins and characterized by flavours of red fruit, berries and a touch of vanilla notes.

**variety :** Cabernet Sauvignon | 38% Cabernet Sauvignon, 36% Shiraz, 26% Merlot

**winery :** Springfontein Wine Estate

**winemaker :** Tariro Masayiti

**wine of origin :** Overberg

**analysis :** alc : 14.50 % vol   rs : 2.8 g/l   pH : 3.75   ta : 5.5 g/l

**type :** Red

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

Platter Guide: 3 Stars

**in the vineyard :** Vineyard: Altitude 15 - 50 m above sea level

Soil Type: Calcified Sand dunes

Rootstock: Richter 99, Ramsey and Ruggeri 40

Age of Vines: Cabernet Sauvignon and Merlot planted in 1998, Shiraz in 2000

Trellising: 3 and 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)

### about the harvest:

Grapes were selected and harvested by hand to ensure optimum quality.

Harvest Date: 18/02/2010 - 10/03/2010

Yield: 8ton/ha

**in the cellar :** After de-stemming the grapes were cold-soaked for 4 days to extract colour and flavours before fermentation. The wine fermented for 6 days with regular punch downs to extract more colour, flavour and soft tannins. Malolactic fermentation was completed in barrel and the wine matured in small barriques for 12 months before blending.

Fermentation: 22° - 26° C

Bottling Date: 11/02/2013

Production: 20 060 bottles