

Springfontein Estate Reserve White of Sopiensklip 2012

A refreshing and lighter style wine produced to be enjoyed as an "everyday drinking wine". The melon and kiwi fruit flavours will compliment light salads and fish dishes or enjoyed on its own on a beautiful summers day.

variety : Semillon | 61% Semillon, 39% Chardonnay

winery : Springfontein Wine Estate

winemaker : Tariro Masayiti

wine of origin : Overberg

analysis : **alc** : 12.34 % vol **rs** : 4.0 g/l **pH** : 3.33 **ta** : 5.9 g/l

type : White

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

in the vineyard : Vineyard: Altitude 15 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey and Richter 99

Age of Vines: Chardonnay planted in 1998, Semillon in 2000

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

about the harvest: The grapes were harvested and pressed immediately upon arrival at the cellar.

Harvest Date: Chardonnay: 21/02/2012; Semillon: 07/02/2012

Yield: 5tons/ha

in the cellar : The free run juice and pressed juice were kept separate. The juice was cold settled for 24 hours before racked to stainless steel tanks for fermentation. After fermentation, the 2 components were blended and given lees contact before stabilizing the wine for bottling. No malolactic fermentation, no wood aging.

Fermentation: 14° C

Bottling Date: 12/02/2013

Production: 6 720 bottles