

Springfield Estate Méthode Ancienne Cabernet Sauvignon 2011

Springfield Estate Méthode Ancienne Chardonnay 2011 is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world. Thus, a wine of distinctive and classical character, it will develop slowly and is made to last (we hope) a lifetime. Tropical fruit nuances layered by lime and cream – a big wine with classical character!

Do not serve too cold, recommended at 13°C - 14°C. This traditional wine which is unfiltered and unfinned may deposit a sediment, possibly requiring decanting.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon from single vineyard

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 13.78 % vol rs : 2.9 g/l pH : 3.3 ta : 6.1 g/l fso2 : 16 mg/l

type : Red **style :** Dry **body :** Full **wooded**

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

Bouquet will develop in glass from initially restrained to a full expression after 10 minutes. This wine is so to say alive inside the bottle and should be cellared lying down below 15°C. The wax on the cork should be removed by chipping it with a knife prior to opening. With time decanting may become necessary as slight crystals and sediment may form.

in the vineyard :

Vineyard: Chardonnay, 19 year old vines; Clone CY3 on 101/14

Yield: 2.5 t/ha

Slope: Very gentle, southerly

Soil: chalk and calcrete formations

Climate: Moderate summer with low night temperatures, cold winter

Wind: South Easterly (summer)

about the harvest:

Harvested at night in March 2011.

in the cellar :

No skin contact, oxidised must

Fermented from juice in the following:

30% new Nadalié 600L Perle Blanche

70% second fill 300L Seguin Moreau Haute Sutaie

Fermentation Native yeast, 55 days (followed by 100% MLF)

Maturation 12 months on lees in barrels

Bottling Unfiltered, unfinned and unstabilized

