

Springfield Estate Methode Ancienne Chardonnay 2012

Springfield Estate Méthode Ancienne Chardonnay 2012 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. Nuances of lime, cointreau and oranges – a big wine with classical character!

Do not serve too cold, recommended at 13°C - 14°C.

variety : Chardonnay | 100% Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.3 ta : 6.1 g/l fso2 : 16 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **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, Clone CY3 on Rootstock: 101/14. 19 years old

Yield: 2.5 t/ha

Terroir

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 2012.

in the cellar :

No skin contact, oxidised must, no sulphur with harvest Fermented from juice in the following: 30% new Nadalié 600 litre Perle Blanche barrels 70% second fill Sequin Moreau 300 litre Haute Sutaie barrels.

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

Maturation: 12 months on lees in barrels

Bottling: Unfiltered, unfinned and unstabilized

