

Springfield Estate Special Cuvée Sauvignon Blanc 2017

It is a richly concentrated wine from the estate's prime site for Sauvignon Blanc. Treated tenderly in the cellar with minimal intervention, the full expression of the terroir has been allowed, and the resultant complex, sensuous combination of passion fruit, nettles and minerality.

Oysters

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 13 % vol rs : 1.6 g/l pH : 3.65 ta : 6.5 g/l fso2 : 43 mg/l

type : White **style** : Dry **body** : Full **taste** : Fruity

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

ageing :

Will mature beautifully for 2-4 years.

in the vineyard :

This wine originates from 24-year-old vines rooted in sand rock formations in the estates riverine area.

Vineyard: Sauvignon Blanc 22-year-old vines, clone SB242 on root stock Ramsey

Yield: 6 t/ha

Terroir

Slope: very gentle, southerly

Soil: 50% rock, 50% sand

Climate: moderate summer with low night temperatures, cold winter

Wind: south easterly (summer)

in the cellar :

Settled without enzymes at -3°C for 2-3 weeks

18 days fermentation

100 days lees contact

Racked only twice, under CO2

Stabilized at -3°C for tartrates

80 g/hl Bentonite fining

Filtration - not sterile: only 2.5 micron filtration prior to bottling on the estate

