

Springfield Estate Life From Stone Sauvignon Blanc 2018

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Seafood

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 12.8 % vol rs : 1.8 g/l pH : 3.5 ta : 7.2 g/l fso2 : 36 mg/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

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

ageing :

2-4 years

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in the vineyard :

Vineyard: Sauvignon Blanc 14 - 20 -year-old vines, clone SB11E on R110

Yield: 6 t/ha

Terroir

Slope: very gentle, southerly 60/60 vines/ha row direction angled into the sunset

Soil: extremely rocky: 70% quartz, 30% solubles

Climate: moderate summer with low night temperatures, cold winter

Wind: cool south easterly (summer)

in the cellar :

21 days alcoholic fermentation

100 days on primary lees

All racking done under CO²

Stabilized at - 3°C for 2-3 weeks

80 g/hl Bentonite fining

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

