

Springfield Estate Wild Yeast Chardonnay 2018

Grilled Salmon, Roast Chicken, Roast Pork

variety : Chardonnay | 100% Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 1.1 g/l pH : 3.54 ta : 6.32 g/l fso2 : 40 mg/l

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

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

ageing : Can be enjoyed for the next 3- 4 years.

Fermented with natural yeast present in the vineyard, Springfield Estate's Wild Yeast Chardonnay is a deliciously complex and fruit-focussed wine.

in the vineyard : Chardonnay 18-20 year-old vines, clone CY5 on 101/10

Yield

6 t/ha

Origin

Robertson, South Africa

Terroir

Slope: Very gentle, southerly; 6060 vine/ha row direction angled into the sunset

Soil: Rocky and calcareous, pH 8

Climate: Moderate summer with low night temperatures. Cold winter

Wind: Cool South Easterly (summer)

about the harvest: Harvested at night February 2018

in the cellar : True to its moniker, the Wild Yeast Chardonnay is fermented using the native, wild yeasts that occur naturally on the skins of the grapes. Unwooded, it is fermented in underground cement tanks in a slow, volatile process that can take anywhere between 6 - 9 months. This method, although risky, results in incredibly expressive wine with a wisdom that is unattainable in wines made using commercial yeasts.

