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Springfield Estate Methode Ancienne Chardonnay 2017

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variety : Chardonnay | 100% Chardonnay
winery : Springfield Estate
winemaker : Abrie Bruwer
wine of origin : Robertson
analysis : **alc :** 14.33 % vol **rs :** 1.99 g/l **pH :** 3.5 **ta :** 6.0 g/l **fso2 :** 16 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

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in the vineyard :
Chardonnay, Clone CY3, Root stock: 101/14, 16 years old
Harvested at night in March 2016
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

Terroir: slope gentle, southerly soil: chalk and calcrete formations climate: moderate summer with low night temperatures, cold winter wind: cool south easterly (summer). Springfield Estate Méthode Ancienne Chardonnay 2017 is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world

about the harvest: Yield: 2,5 t/ha

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.
Fermentation: Native yeast, 55 days (followed by 100% MLF)
Maturation: 12 months on lees in barrels
Bottling: Unfiltered, unfined and unstabilized