

## Springfield Estate Whole Berry Cabernet Sauvignon 2017

Simply de-stemmed, the whole, uncrushed bunches are transported using only a gravity flow system. Whole berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Springfield Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 13.5 % vol rs : 2.4 g/l pH : 3.49 ta : 6.25 g/l fso2 : 39 mg/l

**type :** Red **style :** Dry **body :** Soft **wooded**

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

### in the vineyard :

Cabernet Sauvignon 22-28 year-old vines,

clone CA163 on 101/14 and R99

Slope: Very gentle southerly

Soil: rocky and chalk

Climate: Moderate summer with low night temperatures. Cold winter

Wind: South Easterly (summer)

**about the harvest:** Yield: 5 t/ha

Harvested March 2017

harvested at full seed ripeness

### in the cellar :

In order to achieve a luscious, juicy wine, we try to have as little intervention in the cellar as possible. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.

2-3 days cold maceration fermented uncrushed in open fermenters for 2-3 weeks

punched through 3 times daily; pumped over 3 times daily

Fermentation: 15 days alcoholic fermentation 100 % malolactic fermentation

Maturation: wood maturation in new and second fill French oak (Seguin Moreau)

Filtration: bottled without filtration or stabilization

