

## Springfield Estate The Work of Time 2016

Time – The lost element in today's winemaking, can be so precious – yet it is free. It was our desire to produce a Bordeaux Blend and so we planted the classic varieties of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. These vines were planted on carefully selected sites and took 9 years to reach a level of maturity which we felt comfortable to use for the maiden vintage (2001). The grapes were fermented whole with native yeasts (true to our ancient custom) and left for 5 weeks on their skins. A slow 2 years of barrel maturation followed and a further 4 years of bottle maturation. Finally, we released this wine rich, classic and complex from age – of vines and wine. This long wait, justified only by our passion, does bear fruit. It's called-"The Work of Time".

**variety :** Cabernet Franc | 43% Merlot, 39% Cabernet Franc, 19% Cabernet Sauvignon, 2% Petit Verdot

**winery :** Springfield Estate

**winemaker :** Abrie Bruwer

**wine of origin :** Robertson

**analysis :** alc : 14.00 % vol    rs : 2.1 g/l    pH : 3.51    ta : 6.4 g/l

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

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

**in the cellar :** Harvested at full seed ripeness

Cold macerated uncrushed in open fermenters for 10 days

Punched through 3 times daily

3 Weeks alcoholic fermentation; Only free run used

100% Malolatic fermentation spontaneously in barrel

24 Months barrel maturation in 1st and 2nd fill

Sequin Moreau 300L

4 years bottle maturation at 14°C

