

Springfield Estate Life From Stone Sauvignon Blanc 2022

Life from Stone derives its name from the incredibly rocky soils in which it is grown. Every year the vineyard battles against nature in order to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown. Monumental human effort was required to plant the vines - implements destroyed, and, in the case of the older vineyards, dynamite deployed.

Seafood

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.08 g/l pH : 3.49 ta : 7.3 g/l fso2 : 36 mg/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing :

A true expression of the site's terroir, this wine will drink well now, or can be enjoyed in the next 2 - 3 years.

Stones have no flavour that they impart on wine - they simply make the soil less. If there is less soil the vine produces more concentrated fruit, the same happens with old vines, also when vines are planted in high density. As the rock opposes the vine so does a nearby plant; and age limit growth and crop. Life from Stone has the good fortune to have all these 3 concentrating factors in its favor - thus the unmatched complexity of a great wine.

in the vineyard :

Vineyard: Sauvignon Blanc, 16 - 22 year-old vines, clone SB11E on R110

Slope: Very gentle southerly, 6060 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: South Easterly (summer)

about the harvest:

in the cellar :

21 days alcoholic fermentation 100 days on primary lees All racking done under CO2 Stabilised at -3°C for 2-3 weeks 80g/hl Bentonite fining.

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

