

Springfield Estate The Work of Time 2017

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 | 37% Merlot, 41% Cabernet Franc, 15% Cabernet Sauvignon, 7% Petit Verdot

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.51 ta : 6.35 g/l

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

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

about the harvest: Harvested at full seed ripeness

in the cellar : Cold macerated uncrushed in open fermenters for 10 days. Punched through 3 times daily. 3 Weeks alcoholic fermentation, only free run used. 100% Malolactic fermentation spontaneously in barrel. 24 Months barrel maturation in 1st and 2nd fill. Sequin Moreau 300L. 4 years bottle maturation at 14°C. Unfiltered, unfined, un-stabilised.

