

Springfield Estate Wild Yeast Chardonnay 2002

This Chardonnay, fermented with native yeast present in the vineyard, abounds with flavours of pineapple and pears, deliciously complex in style.

variety : Chardonnay | 100% Chardonnay

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : **alc** : 14 % vol **rs** : 2.8 g/l **pH** : 3.1 **ta** : 5.7 g/l **fso2** : 33 mg/l

type : White **style** : Dry **body** : Soft **taste** : Fruity

in the vineyard : Chardonnay 22-year-old vines, clone CY5 on 101/14

about the harvest: Harvested at night, 12 February 2002

in the cellar : Tank fermented with native yeast

60 Days alcoholic fermentation

100% Malolatic was allowed naturally

13 Months on the lees without

Sulphur addition

25g/l Bentonite fining

