

Springfield Estate Life From Stone Sauvignon Blanc 2017

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 three concentrating factors in its favour – thus the unmatched complexity of a great wine.

Seafood

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Springfield Estate

winemaker : Abrie Bruwer

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.4 g/l pH : 3.5 ta : 7.2 g/l fso2 : 36 mg/l

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

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

ageing :

2-4 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 14 - 20 -year-old vines, clone SB11E on R110

Yield: 6 t/ha

Terroir

Slope: very gentle, southerly 60/60 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: cool south easterly (summer)

in the cellar :

21 days alcoholic fermentation

100 days on primary lees

All racking done under CO²

Stabilized at - 3°C for 2-3 weeks

80 g/hl Bentonite fining

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

