



## SPRINGFIELD ESTATE MÉTHODE ANCIENNE CHARDONNAY 2019

Springfield Estate Méthode Ancienne Chardonnay 2019 is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world. Thus, a wine of distinctive and classical character, it will develop slowly and is made to last (we hope) a lifetime. Tropical fruit nuances layered by lime and cream – a big wine with classical character!

<b><i>Vineyard</i></b>	Chardonnay, 19 year old vines; Clone CY3 on 101/14
<b><i>Yield</i></b>	2.5 t/ha
<b><i>Vintage</i></b>	2019
<b><i>Origin</i></b>	Robertson
<b><i>Oenology</i></b>	Harvested at night in March 2019 No skin contact, oxidised must Fermented from juice in the following: 500l & 600l barrels, 70% second fill 30% new
<b><i>Fermentation</i></b>	Native yeast, 55 days (followed by 100% MLF)
<b><i>Maturation</i></b>	12 months on lees in barrels
<b><i>Bottling</i></b>	Unfiltered, unfinned and unstabilized
<b><i>Analysis</i></b>	Alcohol: 13,5% Acidity: 6,5 g/L pH: 3,43 FSO <sup>2</sup> : 42mg/L at bottling RS: 4,7 g/L
<b><i>Terroir</i></b>	Slope: Very gentle, southerly Soil: Chalk and calcrete formations
<b><i>Climate</i></b>	Moderate summer with low night temperatures, cold winter Wind: South easterly (summer)

**Information:** Do not serve too cold, recommended at 13°C - 14°C. Bouquet will develop in glass from initially restrained to a full expression after 10 minutes. This wine is so to say alive inside the bottle and should be cellared lying down below 15°C. The wax on the cork should be removed by chipping it with a knife prior to opening. With time decanting may become necessary as slight crystals and sediment may form.