

SPRINGFIELD ESTATE

WILD YEAST CHARDONNAY 2019



Vines are unaware that humans turn their grapes into wine. They are destined to attract birds with sugar as the lure to transplant their seeds. These favored seeds will then have a head start in a competitive forest, for they are fertilized by the bird's droppings.

However, should the bird not pitch the vine would very much like to re-use the sugar it had produced so laboriously. So over time it evolved an unique system to ferment this sugar. The grape will first develop a waxy layer to attract the wild yeast it so greatly desires. The yeast then breaks down the skin and ferments the sugar into alcohol. Then vinegar bacteria, also present, will turn this wild wine into an organic type of vinegar, dripping onto the forest floor to nourish the mother plant – to present a new crop of seeds next year. We allow these fickle yeasts to live in our vineyard by not applying the usual sprays to kill them. We endure their temperament while they ferment their wine in our cellar. And only if it is special enough, will we present it – like the mother vine – to the wild world.

Vineyard Chardonnay 15-20 year-old vines, clone CY5 on 101/14

Yield 6 t/ha

Vintage 2019

Origin Robertson, South Africa

Oenology Harvested at night, February 2019

Tank fermented with native yeast

60 days alcoholic fermentation

100% malolactic was allowed naturally

25g/hl Bentonite fining

Filtration 2.5 micron filtration on the estate prior to bottling

Analysis Alcohol: 13,5%

Acidity: 6.2 g/L

pH: 3,4

FSO2: 40 mg/L at bottling

RS: 1,69 g/L

Terroir Slope: Very gentle, southerly; 6060 vine/ha row direction

Angled into the sunset

Soil: Rocky @ calcareous, pH8

Climate: Moderate summer with low night temperatures, cold winter

Wind: South easterly (summer)