



SPRINGFIELD ESTATE WHOLE BERRY CABERNET SAUVIGNON 2018

In the time of our ancestors grapes were harvested by hand, carried to the cellar in baskets and placed uncrushed into open tanks to ferment with natural yeasts into wine. In making our Whole Berry Cabernet Sauvignon we re-enact this lost tradition. The red wine cellar has been carefully designed on a gravity flow system. There are no pumps or crushers, so that the journey of the grape into wine is undertaken in the traditional way. Whole Berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.

<i>Vineyard</i>	Cabernet Sauvignon 22-28 year-old vines, clone CA163 on 101/14 and R99
<i>Yield</i>	5t/ha
<i>Vintage</i>	2018
<i>Origin</i>	Robertson, South Africa
<i>Oenology</i>	Harvested March 2018 Harvested at full seed ripeness 2-3 days cold maceration Fermented uncrushed in open fermenters for 2-3 weeks Punched through 3 times daily; pumped over 3 times daily
<i>Fermentation</i>	15 days alcoholic fermentation 100 % malolactic fermentation
<i>Maturation</i>	Wood maturation in new and second fill French oak (Seguin Moreau)
<i>Bottling</i>	Bottled without filtration or stabilization
<i>Analysis</i>	Alcohol: 13,50% Acidity: 6.36 g/L pH: 3.50 FSO2: 39mg/L at bottling RS: 1,94 g/L
<i>Terroir</i>	Slope: Very gentle, southerly Soil: Rocky and chalk
<i>Climate</i>	Moderate summer with low night temperatures, cold winter Wind: South easterly (summer)