

SPRINGFIELD ESTATE

LIFE FROM STONE SAUVIGNON BLANC 2021

Stones have no flavor 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 limits 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.

Vineyard		Sauvignon Blanc 18-24 -year-old vines, clone SB11E on R110
Yield		6 t/ha
Vintage		2020
Origin		Robertson, South Africa
Oenology		Harvested at night in February 2021 with dry ice protection 21 days alcoholic fermentation 100 days on primary lees All racking done under CO ² 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
Analysis		Alcohol: 12.5 % Acidity: 7,09 g/L pH: 3.38 FSO ² : 40mg/L at bottling RS: 1,30 g/L
Terroir	Slope:	Very gentle, southerly 6060 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)

