



SPRINGFIELD ESTATE

ALBARIÑO 2026

We first discovered Albariño many years ago on our travels. Though many bottles of wine were drunk, it was the memory of the Albariño that stayed with us long after we returned home.

Over several years, the single bundle of vines we received from a fellow producer was slowly multiplied until a full vineyard was planted, and the crop it bore did not disappoint the memory of that magical wine we tasted so long ago.

Redolent and full bodied with apricot, nectarine and floral aromas, yet with a saline minerality and bright acidity, it's a wine that continues to captivate us to this day.

Vineyard	100% Albariño
Vintage	2026
Origin	Robertson, South Africa
Oenology	Harvested at night in February 2026 Juice settled without enzymes at -3°C for 3 weeks 21 days alcoholic fermentation 100 days on primary lees All racking done under CO ² Stabilized at - 4°C for 1-2 weeks 80 g/hl Bentonite fining
Filtration	2.5 micron filtration on the estate prior to bottling
Analysis	Alcohol: 13.00% Acidity: 7.00g/L pH: 3,23 FSO2: 36 mg/L at bottling RS: 1,5 g/L