



SPRINGFIELD ESTATE

LIFE FROM STONE SAUVIGNON BLANC 2026

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.

<i>Vineyard</i>		Sauvignon Blanc 21-27 -year-old vines, clone SB11E on R110
<i>Yield</i>		6 t/ha
<i>Vintage</i>		2025
<i>Origin</i>		Robertson, South Africa
<i>Oenology</i>		Harvested at night in February 2026 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
<i>Filtration</i>	not sterile:	Only 2.5 micron filtration prior to bottling on the estate
<i>Analysis</i>		Alcohol: 12,5 % Acidity: 7,3 g/L pH: 3.25 FSO ² : 39 mg/L at bottling RS: 1,1 g/L
<i>Terroir</i>	Slope:	Very gentle, southerly 6060 vines/ha row direction Angled into the sunset
	Soil:	Extremely rocky: 70 % quartz, 30 % solubles
<i>Climate</i>	Wind:	Moderate summer with low night temperatures, cold winter Cool south easterly (summer)