

SPRINGFIELD ESTATE

LIFE FROM STONE SAUVIGNON BLANC 2024

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
Yield
Vintage
Origin
Oenology

Sauvignon Blanc 22-28 -year-old vines, clone SB11E on R110
 6 t/ha
 2024
 Robertson, South Africa
 Harvested at night in February 2024
 21 days alcoholic fermentation
 100 days on primary lees
 All racking done under CO²
 Stabilized at - 3°C for 2-3 weeks

Filtration
Analysis

not sterile:

80 g/hl Bentonite fining
 Only 2.5 micron filtration prior to bottling on the estate

Alcohol: 12.5 %
 Acidity: 7, 51g/L
 pH: 3.38
 FSO²: 34mg/L at bottling
 RS: 1,2 g/L

Terroir

Slope: Very gentle, southerly 6060 vines/ha row direction
 Angled into the sunset

Soil: Extremely rocky: 70 % quartz, 30 % solubles

Climate

Wind: Moderate summer with low night temperatures, cold winter
 Cool south easterly (summer)

