



SPRINGFIELD ESTATE MÉTHODE ANCIENNE CABERNET 2016

Established on a rock-infested outcrop, these old Cabernet Sauvignon vines consistently produce fine wine. Bearing a mere 17-20 barrels of premium Cabernet a year, this wine is aged in our cellar for two years in new French barriques, and a further four years in the bottles prior to its release.

It's the best we can do, and deserving of our Méthode Ancienne label.

Vineyard	Cabernet Sauvignon 23-29 year old vines
Yield	2t/ha
Vintage	2015
Origin	Robertson, South Africa
Oenology	Harvested March 2016 Harvested at full seed ripeness 2-3 days cold maceration Fermented uncrushed in 300l Seguin Moreau barriques
Fermentation	100% new wood 15 days alcoholic fermentation
Maturation	100% malolactic fermentation Wood maturation in new 300l Seguin Moreau barrique for 24 months
Bottling	48 months bottle maturation Bottled without filtration or stabilization
Analysis	Alcohol: 14,2% Acidity: 6.54 g/L FSO2: 40mg/L at bottling pH: 3,42 RS: 2,3 g/L