

SPRINGFIELD ESTATE

WILD YEAST CHARDONNAY 2023

Vines are unaware that humans turn their grapes into wine. They are destined to attract birds with sugar as the lure to transplant their seeds. These favored seeds will then have a head start in a competitive forest, for they are fertilized by the bird's droppings.

However, should the bird not pitch the vine would very much like to re-use the sugar it had produced so laboriously. So over time it evolved an unique system to ferment this sugar. The grape will first develop a waxy layer to attract the wild yeast it so greatly desires. The yeast then breaks down the skin and ferments the sugar into alcohol. Then vinegar bacteria, also present, will turn this wild wine into an organic type of vinegar, dripping onto the forest floor to nourish the mother plant – to present a new crop of seeds next year. We allow these fickle yeasts to live in our vineyard by not applying the usual sprays to kill them. We endure their temperament while they ferment their wine in our cellar. And only if it is special enough, will we present it – like the mother vine – to the wild world.



Vineyard	Chardonnay 19-24 year-old vines, clone CY5 on 101/14
Yield	6 t/ha
Vintage	2023
Origin	Robertson, South Africa
Oenology	Harvested at night, February 2023 Tank fermented with native yeast 60 days alcoholic fermentation 100% malolactic was allowed naturally 25g/hl Bentonite fining
Filtration	2.5 micron filtration on the estate prior to bottling
Analysis	Alcohol: 13,27% Acidity: 8,41 g/L pH: 3,45 FSO2: 38 mg/L at bottling RS: 2,4 g/L
Terroir	Slope: Very gentle, southerly; 6060 vine/ha row direction Angled into the sunset
	Soil: Rocky @ calcareous, pH8
Climate:	Moderate summer with low night temperatures, cold winter
	Wind: South easterly (summer)