



SPRINGFONTEIN
LIMESTONE ROCKS
DARK SIDE OF THE MOON
2015

All grapes were harvested by hand and vinified separately. Chenin blanc and Chardonnay were fermented for 4 days on skins with Natural yeast in 500L open barrels. Natural fermentation allowed for slow extraction of flavours and soft tannin. The fermenting must was then pressed to small French and Hungarian oak to complete the fermentation. Pinotage was pressed immediately whole bunch after harvesting, to reduce colour extraction. The pressed juice was handled oxidatively to remove any light red coloration and then fermented in 2nd fill barrels. All cultivars were matured separately for 18 months in barrel before blending. 60% new oak (French and Hungarian) and 40% 2nd fill (French and Hungarian) was used across the three cultivars.



Cultivar Clones	Chenin Blanc 43% CN 422 / Pinotage 38% PI 48A / Chardonnay 19% CY 227B
Soil	Calcareous Alkaline - soil with high levels of minerals
Rootstock	Ramsey, Richter 99
Vines planted	2009 to 2011
Harvest Date	11.02.2015 / 05.02.2015 / 03.02.2015
Average Yield	37 hl/ha
Fermentation	All three varieties fermented separately with indigenous yeast species
Bottling Date	01.11.2016
Production	1,500 bottles
Alcohol	14.0%
pH	3.56
Residual Sugar	3.3g/l
Total Acidity	5.9g/l
Total Extract	23.2g/l



A white Cape blend made with grapes grown on limestone soils. This blend is unique and true to its terroir with layers of aromas ranging from tropical, lime, grape fruit, floral, and spicy notes. On the palate the wine has light tannin in balance with the creamy texture and finishes off pleasantly smooth.

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