



SPRINGFONTEIN

AFRICAN QUEEN OF SPRINGFONTEIN WHITE 2018

Grapes were harvested by hand at the first signs of ripeness to bring in grapes with fresh fruit aromas and light texture. The Semillon and Sauvignon Blanc were fermented separately with indigenous yeast species in stainless steel tanks. The wine was blended 10 months after fermentation and then bottled after stabilisation and clarification.



Cultivar	70% Semillon, 30% Sauvignon Blanc
Soil	Calcareous soil - Alkaline with high levels of minerals
Rootstock	Richter 99
Vines planted	Walker Bay Limestone ridges close to the Atlantic Ocean
Harvest Date	Semillon 30.01.2018, Sauvignon Blanc 12.02.2018
Average Yield	42 hl/ha
Fermentation	Fermented for 14 days in stainless steel tanks
Bottling Date	01.12.2018
Production	1,000 bottles
Alcohol	12.0 %
pH	3.39
Residual Sugar	1.7 g/l
Total Acid	5.2 g/l
Total Extract	17.2 g/l



Pleasantly aromatic with fresh apple, pear and tropical fruit notes on the nose. On the palate the wine spreads well with soft acidity and lovely freshness on the finish.

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