



SPRINGFONTEIN

## TERROIR SELECTION PINOTAGE 2017

The grapes were selected and harvested by hand, afterwards kept in a cold room overnight, cooling the grapes down to 5°C. At processing, the destemmed grapes were partially crushed and left under cold maceration to extract color and flavors before fermentation for 4 days. The wine was fermented with indigenous yeast species for 16 days with regular manual punch downs to extract even more color, flavor, and tannins. Malolactic fermentation was completed in barrels followed by maturation for 18 months in 2<sup>nd</sup> fill and 3<sup>rd</sup> fill French, American and Hungarian oak barriques.



Cultivars	Clones	100% Pinotage	PI48A
Soil		Calcareous soil - Alkaline with high levels of minerals	
Rootstock		Richter 99	
Vines planted		2004 to 2015	
Harvest Date		22.02.2017 to 02.03.2017	
Average Yield		36hl/ha	
Fermentation		16 days in open 1,000-liter vats at average 24°C	
Bottling Date		21.12.2018	
Production		7,781 bottles	
Alcohol		14.5%	
pH		3.7	
Residual Sugar		2.6g/l	
Total Acidity		5.1g/l	
Total Extract		30.4g/l	



Ripe plums, black cherries and liquorice with some fynbos notes on the nose. On the palate the aromas follow through with soft, well rounded tannins. This wine will continue to evolve in years to come.

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