



THE ROTTWEIL FELLOWS 2017

ON THE VINE	VINEYARD	Walker Bay Limestone ridges close to the Atlantic Ocean
	SOIL TYPE	Calcareous soil - Alkaline with high levels of minerals.
	ROOT STOCK	Richter 99
	AGE OF VINES	16 years
	TRELLISING	5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
	HARVEST DATES	Cabernet Sauvignon 23.03.2017, Pinotage 01.03.2017, Merlot 06.03.2017
IN THE CELLAR	FERMENTATION	Slow fermentation with indigenous yeast species, and regular punch down.
	VINIFICATION	Each grape variety was harvested and vinified separately in 1,000L open tanks fermenters. The Cabernet Sauvignon clone 46 CXH, and Pinotage clone PI 48 A, are planted on a Limestone ridge exposed to strong winds and much cooler temperatures resulting in smaller bunches with small berries. The Merlot clone 343A is planted on a flat vineyard under Limestone and ripens with good colour and attractive tannins. Grapes were selected and harvested by hand and kept overnight in a cold room. After sorting and destemming the grapes were cold-macerated for 4-6 days and fermented with indigenous yeast species in 1,000L open tank fermenters. All three varieties were fermented with light punch down every 3 - 4 hours day and night to optimize extraction of colour, aroma and tannins. After fermentation the wine was pressed off skin and put into barrels for malolactic fermentation. Matured for 20 months before blending and bottling.
DATA	CULTIVARS	Cabernet Sauvignon 50%; Pinotage 30%, Merlot 20%
	ALCOHOL ON LABEL	14.6%
	pH	3.59
	RISIDUAL SUGAR	2.7g/l
	TOTAL ACIDITY	5.3g/l
	TOTAL EXTRACT	32.8 g/l
	YIELDS	Cabernet Sauvignon 30 hl/ha, Pinotage 25 hl/ha, Merlot 35 hl/ha
	BOTTLING DATE	14.12.2018
	PRODUCTION	1 572 bottles
RECOGNITION TASTING NOTES		ROTTWEIL FELLOWS CHARITY WINE
		Upfront Cabernet Sauvignon fruit with complex aromas of dark berries, plums and hints of fynbos. Well structured on the palate with good depth and length. Can mature well beyond 15 years.

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