



SPRINGFONTEIN

Vintage

2017

## TERROIR SELECTION PINOTAGE



### APPELLATION

Walker Bay



### AREA

RSA, Stanford, Overberg,  
Western Cape



### GRAPE VARIETIES

100% Pinotage



### ALCOHOL LEVEL

14,50%



### SERVING TEMP.

17-18 °C



### WINE STORAGE

10-15 °C



### AGEING POTENTIAL

15 years



### PRODUCTION

7.781 bottles

### WINE DESCRIPTION:

**Range:** Terroir Selection Estate Wine

**Story:**

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Pinotage with its great ageing potential is a wonderful expression of our estate's unique "Kalksteen" terroir, its particular fynbos vegetation around, the Antarctic Sea waters close behind and the massive cloud catching Kleinrivier mountain range just in front.

### TASTING NOTES:

Upfront ripe cherries and plums with some herbal notes on the nose. On the palate the aromas follow through with pleasant well rounded soft tannins. This wine will continue to evolve in years to come.

### VITICULTURE:

**Terroir:** Walker Bay Limestone ridges by the Atlantic Ocean  
**Ages of vines:** 18 years  
**Average yield:** 36 hl/ha  
**Trellis system:** 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)  
**Harvest:** Hand-picked grapes

### VINIFICATION:

**Fermentation:** 16 days in open 1,000-liter vats at average 24°C  
**Yeast:** Indigenous wild species from the estate  
**Ecological Status:** Unfiltered & Vegan  
**Maturation:** 18 months in 60% 2nd-fill and 40% 3rd-fill barriques

Handcrafted bottled at Springfontein Wine Estate

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### TECHNICAL DATA:

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Cultivar & Clones:	Pinotage PI 48A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99
Vines planted:	2004
Harvest Date:	22.02.2017, 02.03.2017
Average Yield:	36 hl/ha
Fermentation:	Fermentation for 16 days in open 1,000 lt vats
Bottling Date:	21.12.2018
Cellar Master:	Tariro Masayiti

Alcohol	14,5%
Residual Sugar	2,6 g/l
pH	3,66
Total Acid	5,1 g/l
Total Extract	30,4 g/l



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### WINEMAKING:

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 2nd fill and 3rd fill French, American and Hungarian oak barriques.

### RANGE DESCRIPTION:

The wines under the surname "Terroir Selection" are single varietal Chenin Blanc / Chenel and Pinotage, whose grapes are mainly from the flatter front plots of our farm, and whose taste tends to be fruity, fresh and delicately nuanced.