



SPRINGFONTEIN  
**LIMESTONE ROCKS**  
**GADDA DA VIDA**  
**2016**

The vines are planted on the Northern slopes of a Limestone Ridge close to the Atlantic Ocean and exposed to constant winds and extreme cold at night. The Pinotage has much smaller bunches and berries compared to a typical Pinotage crop. The grapes were selected and harvested by hand to ensure only the best quality fruit was brought into the cellar. After de-stemming, grapes were cold-macerated for 6 days and fermented in open new American oak and French oak barriques. The wine was fermented with indigenous yeast with frequent light punch downs overnight for 10 days to extract color, flavor, and fine tannins. Vinification in new small barriques ensured better integration between oak and grape tannins and extracted delicate varietal aromas. After fermentation, the wine was pressed off skins, barrel heads fitted back on before refilling with the same wine. Malolactic fermentation was completed in barrel before maturation for 18 months.



Cultivars	Clones	85% Pinotage <a href="#">PI48A</a> / 15% Petit Verdot <a href="#">PR400D</a>
Soil		<a href="#">Calcareous Alkaline</a> - soil with high levels of minerals
Rootstock		Richter 99
Vines planted		<a href="#">1999</a> / <a href="#">2005</a>
Harvest Date		<a href="#">04.03.2016</a> / <a href="#">30.03.2016</a>
Average Yield		<a href="#">40.6hl/ha</a> / <a href="#">30.6hl/ha</a>
Fermentation		In small open barriques with indigenous yeast species
Bottling Date		<a href="#">06.11.2017</a>
Production		1,166 bottles
Alcohol		<a href="#">14.0%</a>
pH		3.6
Residual Sugar		<a href="#">2.4g/l</a>
Total Acidity		5.4g/l
Total Extract		<a href="#">29.6g/l</a>



Long maceration on the skins and fermentation with indigenous yeast enhances terroir specific notes in this Pinotage-driven wine. Rich, dense dark fruits, with some oak spice and minerality notes. The palate is rich and rounded with silky tannins on after taste.

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