



SPRINGFONTEIN

Vintage

2017

DAREDEVILS' DRUMS JUICES UNTAMED



APPELLATION

Walker Bay



AREA

RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES

100% Chardonnay



ALCOHOL LEVEL

13,00%



SERVING TEMP.

14 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

20 years



PRODUCTION

1.092 bottles

WINE DESCRIPTION:

Range: Daredevils' Drums Estate Wine

Story: From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine, a Chardonnay grown ripe and juicy.

TASTING NOTES:

Lemon yellow colour with apple, tropical and citrus fruit flavors with toasted almond notes on the nose and palate. This wine has a rich, firm texture, soft tannins, and an exciting finish.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 6 years
Average yield: 22,6 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: A few days on the skins with punch down and then pressed and fermented dry in barriques.
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 18 months in 25% first-fill and 75% 2nd fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Chardonnay CY227B
Soil:	High Alkaline Maritime Limestone
Rootstock:	Ramsey
Vines planted:	1998
Harvest Date:	42772
Average Yield:	22,6 hl/ha
Fermentation:	A few days on the skins with punch down and then pressed and fermented dry in barriques.
Bottling Date:	30.11.2018
Cellar Master:	Tariro Masayiti

Alcohol	13,0%
Residual Sugar	2,4 g/l
pH	3,48
Total Acidity	6,2 g/l
Total Extract	22,1 g/l



WINEMAKING:

“Juices Untamed” echoes how Chardonnay responds to natural vinification methods such as maceration on skins, fermentation with indigenous yeast, extended barrel aging and bottling unfiltered. Grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming and crushing the grapes were fermented for 6 days on the skins with indigenous yeast species and then pressed off to finish the fermentation in barriques. After malolactic fermentation the wine was matured for 18 months in 25% new and 75% 2nd fill French oak and Hungarian oak barriques. This wine was bottled unfiltered.