



SPRINGFONTEIN
DAREDEVILS' DRUMS SAUVIGNON BLANC
"SKINS AGLEAM"
2017

Sauvignon Blanc put through three different fermentations. Whole bunches of grapes were selected and harvested by hand and left to cool down in cold room overnight. Next day the bunches were carefully placed in small pressure tanks initially saturated with carbon dioxide gas using dry ice. The carbon dioxide removed all air, including oxygen, and without any oxygen present no yeast fermentation or bacterial spoilage could take place. After 2 weeks under carbon dioxide gas intracellular enzymatic fermentation started inside the berries in the tank. The internal enzymes of the grapes do not need oxygen to function. This process breaks down malic acid and produces small amount of alcohol and some secondary metabolites. After about 2 weeks with 1.5% alcohol, the carbon dioxide was released, and air/oxygen naturally moved into the tank starting yeast fermentation by indigenous yeast species. Halfway through fermentation the bunches were pressed, and the wine put in 1st fill and 3rd fill barrels to complete fermentation. This was followed by a (third) malolactic fermentation, by bacteria. The wine was then matured for 9 months on yeast lees with bâtonnage the first 2 months.



Cultivars Clones	100% Sauvignon blanc SB 316D
Soil	Calcareous soil - Alkaline with high levels of minerals
Rootstock	Ramsey
Vines planted	2003
Harvest Date	20.02.2017
Average Yield	34.2 hl/ha
Fermentation	Three different types of fermentations. 1. Intracellular Enzymatic fermentation, 2. Yeast (alcoholic) fermentation 3. Malolactic (bacterial) fermentation
Bottling Date	15.12.2018
Production	3219 bottles
Alcohol	14.5%
pH	3.55
Residual Sugar	3.0 g/l
Total Acidity	5.6 g/l
Total Extract	33.3 g/l



With a medium gold color, the wine is immediately intriguing for a Sauvignon blanc. It has captivating floral, spicy and tropical aromas with some fynbos herbaceous notes on the nose. The palate has slight tannin weight, creamy with mineral freshness and delicate acidity on the finish. The intriguing aromas and taste profile make this wine ideal partner for a variety of food.

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