



SPRINGFONTEIN

Vintage

2017

LIMESTONE ROCKS GADDA DA VIDA



APPELLATION

Walker Bay



AREA

RSA, Stanford, Overberg, Western Cape



GRAPE VARIETIES

85% Pinotage, 15% Petit Verdot



ALCOHOL LEVEL

14,00%



SERVING TEMP.

17-18 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

30 years



PRODUCTION

1.145 bottles

WINE DESCRIPTION:

Range: Limestone Rocks Estate Wine

Story: Springfontein's soil is full of limestone rocks, and the roots of our vines thrust deep into the earth to suck in the water and minerals captured there. Like the vintage songs of rock and roll legends. Limestone has been the baseline for a myriad of iconic wines.

TASTING NOTES:

Long maceration on the skins and fermentation with indigenous yeast enhances terroir specific notes in this Pinotage-driven wine. The nose has intense dark fruit and berry aromas with some oak spice notes.

VITICULTURE:

- Terroir:** Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 16 years
Average yield: 23,5 hl/ha (Pinotage), 23,4 hl/ha (Petit Verdot)
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

- Fermentation:** In open (1st fill French & American) barriques with manual punch-downs for each 2 hours for 7 days
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 19 months in 70% first-fill French and American and 30% 2nd-fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Pinotage PI48A / Petit Verdot PR400D
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99 / Ramsey
Vines planted:	2005
Harvest Date:	Pinotage 28.03.2017 / Petit Verdot 30.03.2017
Average Yield:	23,5 hl/ha (Pinotage), 23,4 hl/ha (Petit Verdot)
Fermentation:	In open (1st fill French & American) barriques with manual punch-downs for each 2 hours for 7 days
Bottling Date:	20.12.2018
Cellar Master:	Tariro Masayiti

Alcohol	14,0%
Residual Sugar	2,6 g/l
pH	3,71
Total Acidity	5,0 g/l
Total Extract	31,5 g/l



WINEMAKING:

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 complex varietal aromas. After yeast fermentation, Malolactic fermentation was completed in same barrels before maturation for 19 months.

RANGE DESCRIPTION:

Also all of them Pinotage cuvées, the “Limestone Rocks” are rather fleshy and voluminous and bursting with power without missing the minerality that characterizes our terroir. They are created with a maximum of manual work, mature for a long time in barriques before bottling and then, once filled, for many more months in our cellar before they are finally released.