



SPRINGFONTEIN

Vintage

# INGLE VINEYARD PINOTAGE JONATHAN'S RIDG

2017



**APPELLATION**  
Walker Bay



**AREA**  
RSA, Stanford, Overberg,  
Western Cape



**GRAPE VARIETIES**  
100% Pinotage



**ALCOHOL LEVEL**  
15,0%



**SERVING TEMP.**  
17-18 °C



**WINE STORAGE**  
10-15 °C



**AGEING POTENTIAL**  
30 years



**PRODUCTION**  
4.042 bottles

## WINE DESCRIPTION:

**Range:** Single Vineyard Estate Wine

**Story:** The specific Single Vineyard vines are (almost) constantly exposed to strong and cool winds from the Atlantic Ocean. The top soil is shallow, with deep, soft limestone rocks in which most of the roots is established and draws minerals from.

## TASTING NOTES:

Due to small size berries and long maceration on skins this wine has a more intense and more complex aroma profile. It is rich, full bodied with attractive black and red berry aromas, subtle oak spice, and sweet nuances of caramel.

## VITICULTURE:

**Terroir:** Walker Bay Limestone ridges by the Atlantic Ocean  
**Ages of vines:** 19 years  
**Average yield:** 24 hl/ha  
**Trellis system:** 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)  
**Harvest:** Hand-picked grapes

## VINIFICATION:

**Fermentation:** 15 days in open 1,000-litre vats at 22-24 °C  
**Yeast:** Indigenous wild species from the estate  
**Ecological Status:** Unfiltered & Vegan  
**Maturation:** 19 months in 60% first-fill and 40% second- fill oak barriques



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## 2017 SINGLE VINEYARD PINOTAGE JONATHAN'S RIDGE

### TECHNICAL DATA:

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Cultivar & Clones:	Pinotage PI 48A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99, Pinotage clone PI 48 A
Vines planted:	2002
Harvest Date:	28.02.2017
Average Yield:	24 hl/ha
Fermentation:	15 days in open 1,000-litre vats at 22-24°C
Bottling Date:	15.12.2018
Cellar Master:	Tariro Masayiti

Alcohol	15,0%
Residual Sugar	2,8 g/l
pH	3,71
Total Acid	4,9 g/l
Total Extract	31,7 g/l



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### WINEMAKING:

The grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming, whole berries were cold-soaked for 4 days in 1,000-liter open vats before spontaneous fermentation with indigenous yeast species from the farm. Fermentation was controlled at low temperatures to allow for longer skin maceration and extraction of finer tannins. Malolactic fermentation was completed in barriques, followed by maturation for 19 months in French, American and Hungarian oak. (60% first-fill and 40% second- fill).

### RANGE DESCRIPTION:

Terroir wines in the narrowest sense of the word are finally the Springfontein Crus identified as "Single Vineyard". Evidently, the grapes here come from a selected, precisely defined and controlled parcel. In order to achieve such a status, such parcel must stand out among the plots of land in its surroundings, be it through extraordinary concentration in the soil, be it through the specific orientation towards the sun, be it through the peculiarities of wind or weather, so that it is really worthwhile to make the greatest effort to work out this very special characteristic by hardest oenological labour.