



SPRINGFONTEIN

Vintage

2018

DAREDEVILS' DRUMS MASHES EXTREME



APPELLATION
Springfontein Rim



AREA
RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES
100% Cabernet Sauvignon



ALCOHOL LEVEL
12,50%



SERVING TEMP.
17-18 °C



WINE STORAGE
10-15 °C



AGEING POTENTIAL
30 years



PRODUCTION
388 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. Cabernet Sauvignon kept on the mash for nearly three months lends a deep colour and intense, powerful structure with nevertheless, high complexity and finesse.

TASTING NOTES:

The wine has a deep red color with prominent blackcurrant, ripe cherries, and cassis. Full bodied, intense, and well balanced on the palate. This wine will continue to develop way into the future.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 20 years
Average yield: 29,4 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: 18 days in a 1,600-liter variable dome fermenter, followed by 88 days skin maceration post fermentation
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 26 months in 60% first-fill and 40% 2nd fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Cabernet Sauvignon CS46CxH
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99 / Ramsey
Vines planted:	1998
Harvest Date:	43187
Average Yield:	29,4 hl/ha
Fermentation:	18 days in a 1,600-liter variable dome fermenter, followed by 88 days skin maceration post fermentation
Bottling Date:	21.12.2020
Cellar Master:	Tariro Masayiti

Alcohol	12,5%
Residual Sugar	2,3 g/l
pH	3,67
Total Acidity	5,8 g/l
Total Extract	33,8 g/l



WINEMAKING:

As the name "Mashes Extreme" expresses, the wine was left in contact with skins for much longer than usual, 10 weeks in total. This resulted in extraction of more colour and intense aromas from the skins with more pronounced limestone terroir elements. First, the unfermented Mash was cold macerated for 3 weeks followed by spontaneous fermentation which lasted 3 weeks. Post fermentation the wine was left in contact with the skins for a further 4 weeks. Malolactic fermentation was completed in 50% new French oak and 50% 2nd-fill Hungarian oak barrels. The wine matured for 21 months in barrel.