



SPRINGFONTEIN

Vintage

2018

DAREDEVILS' DRUMS SKIMS AGLEAM



APPELLATION
Springfontein Rim



AREA
RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES
100% Sauvignon Blanc



ALCOHOL LEVEL
12,75%



SERVING TEMP.
14 °C



WINE STORAGE
10-15 °C



AGEING POTENTIAL
20 years



PRODUCTION
1.084 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 complex and unusual Sauvignon Blanc that was left to cold soak as unscathed whole berries for four days, gently extracting the exciting tannins and distinctive flavours from the skins and seeds.

TASTING NOTES:

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.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 15 years
Average yield: 34,2 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: Three different types of fermentations. 1. Intracellular Enzymatic fermentation, 2. Yeast (alcoholic) fermentation
3. Malolactic (bacterial) fermentation
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 16 months in 25% first-fill and 75% 3rd fill barriques



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TECHNICAL DATA:

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|--------------------|---|
| Cultivar & Clones: | Sauvignon blanc SB 316D |
| Soil: | High Alkaline Maritime Limestone |
| Rootstock: | Ramsey |
| Vines planted: | 2003 |
| Harvest Date: | 43144 |
| 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: | 30.11.2020 |
| Cellar Master: | Tariro Masayiti |

| | |
|----------------|----------|
| Alcohol | 12,8% |
| Residual Sugar | 2,2 g/l |
| pH | 3,45 |
| Total Acidity | 5,5 g/l |
| Total Extract | 20,7 g/l |



WINEMAKING:

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.