



SPRINGFONTEIN

LIMESTONE ROCKS CHILD IN TIME

2016



APPELLATION

Walker Bay



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

86 % Petit Verdot
14 % Pinotage



ALCOHOL LEVEL

14,0 %



WINE STORAGE

10-15 °C



SERVING TEMP.

17-18 °C



AGEING POTENTIAL

30+ years



PRODUCTION

1.184 bottles

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.

RANGE

Limestone Rocks Estate Wine: 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 we finally release them.

WINEMAKING

The vines are planted on a Limestone Ridge exposed to extreme growing conditions - poor limestone soil, strong winds and constant cold air moving across from the nearby Atlantic Ocean. That results in smaller bunches and smaller berries, especially of the Pinotage. Grapes were selected and harvested by hand to ensure optimum quality and kept overnight in a cold room at 5 °C. After destemming, whole berries were fermented with indigenous yeast in new French and American oak open barrels. Vinification in new small barrels produces delicate varietal aromas with intense structure. The grapes were first cold-soaked for 6 days and fermented for 10 days with light punch down every two hours, day and night. After pressing the wine was put back in the same barrels for malolactic fermentation and matured for 18 months. After blending the wine was bottled with no filtration.

TASTING NOTES

Blackberry aromas with violets and caramel notes on the nose. Well textured and structured with tannins. On the palate the wine shows characteristic fruit and earthy aromas with undertones of oak spice. This wine will continue to develop further with time.





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TECHNICAL DATA



Alcohol:	14,0 %
Residual Sugar:	2,9 g/l
pH:	3,5
Total Acidity:	5,6 g/l
Total Extract:	31,4 g/l

Terroir: Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation

Soil: High Alkaline Maritime Limestone

Vines planted: 2003 / 2005

Clones & Cultivar: PR400D Petit Verdot
PI48A Pinotage

Average Yield: 31 hl/ha Petit Verdot
41 hl/ha Pinotage

Rootstock: Richter 99 / Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 30.03.2016 Petit Verdot
04.03.2016 Pinotage

Yeast: Indigenous Wild Springfontein Species

Fermentation: In small open barriques with indigenous yeast species

Maturation: 18 months in 70 % first-fill French and American and 30 % second-fill barriques

Bottling Date: 06.11.2017

Dry Good: Burgundy Shape, 590g, Cork, Carton of 6

Others: Fully Vegan & Unfiltered

