



LIMESTONE ROCKS DARK SIDE OF THE MOON 2016



APPELLATION

Walker Bay



GRAPE VARIETIES

46 % Chenin Blanc
34 % Pinotage
20 % Chardonnay



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

14,0 %



WINE STORAGE

10-15 °C



SERVING TEMP.

17-18 °C



AGEING POTENTIAL

20+ years



PRODUCTION

1.375 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 grapes for all three varietals were selected and harvested by hand and vinified separately. Chenin Blanc and Chardonnay were first fermented on the skins with indigenous yeast in open 500-liter barrels before being pressed and fermentation was completed in small barriques. Pinotage grapes were pressed as whole bunches immediately after harvesting to reduce color extraction. The pressed juice was then oxidized until brown to remove any red grape color and fermented in 2nd fill barriques. All cultivars were matured separately for 18 months in barriques before blending. 40 % new French and Hungarian oak and 60 % second-fills.

TASTING NOTES

A white Cape blend made with grapes grown on limestone. This blend is unique and true to its terroir with layers of aromas ranging from tropical, peach, citrus, floral, and spicy notes. On the palate the wine has a fine minerally texture with a refreshing long finish.





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TECHNICAL DATA



Alcohol:	14,0 %
Residual Sugar:	2,7 g/l
pH:	3,4
Total Acidity:	6,0 g/l
Total Extract:	23,5 g/l

Terroir:	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
Soil:	High Alkaline Maritime Limestone
Vines planted:	2009 / 2011
Clones & Cultivar:	CN422A Chenin Blanc PI48A Pinotage CY3 Chardonnay
Average Yield:	46 hl/ha Chenin Blanc 34 hl/ha Pinotage 20 hl/ha Chardonnay
Rootstock:	Richter 99 / Ramsey
Harvest:	Hand-picked grapes, Hand-sorted
Harvest Date:	16.02.2016 Chenin Blanc 24.02.2016 Pinotage 12.02.2016 Chardonnay
Yeast:	Indigenous Wild Springfontein Species
Fermentation:	All three varieties fermented separately, with Chenin Blanc and Chardonnay being fermented on the skins and Pinotage pressed soon after harvest
Maturation:	Separately and in barriques for 18 months
Bottling Date:	21.12.2020
Dry Good:	Burgundy Shape, 590g, Cork, Carton of 6
Others:	Fully Vegan & Unfiltered

