











# LIMESTONE ROCKS WHOLE LOTTA LOVE 2017



 <b>APPELLATION</b> Walker Bay	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 40 % Pinotage 32 % Shiraz 25 % Petit Verdot 3 % Chenin Blanc	 <b>ALCOHOL LEVEL</b> 14,5 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 17-18 °C
 <b>AGEING POTENTIAL</b> 30+ years	 <b>PRODUCTION</b> 1.360 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 Pinotage was cold-macerated for 6 days and fermented with indigenous yeast in open 100 % new American oak barriques. The Petit Verdot was cold-macerated for 4 days and fermented with indigenous yeast in open 100 % new French oak barriques. The Shiraz grapes ripened on the vine by breaking bunches and leaving them hanging for 10 days. It was fermented in whole bunches in open 100 % new French and Hungarian oak barriques. All three varieties were fermented with light punch downs every 2 hour for 7 days, to optimize extraction of color, aroma, and tannins. After fermentation, the wine was pressed off skins, and put back into the same barrels for malolactic fermentation. All cultivars were matured for 19 months before blending.

**TASTING NOTES**  
Layered with complex aromas of berry fruit and oak spice both on the nose and through to the palate. The rich mineral characteristic of the terroir gives this blend rich and intense but soft textured velvety tannins. A true Cape blend with great potential to develop for many years to come.





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## TECHNICAL DATA



<b>Alcohol:</b>	14,5 %
<b>Residual Sugar:</b>	3,1 g/l
<b>pH:</b>	3,7
<b>Total Acidity:</b>	5,4 g/l
<b>Total Extract:</b>	32,7 g/l

<b>Terroir:</b>	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
<b>Soil:</b>	High Alkaline Maritime Limestone
<b>Vines planted:</b>	2003 / 2005
<b>Clones &amp; Cultivar:</b>	PI48A Pinotage SH21A Shiraz PR400D Petit Verdot
<b>Average Yield:</b>	24 hl/ha Pinotage 30 hl/ha Shiraz 23 hl/ha Petit Verdot 35 hl/ha Chenin Blanc
<b>Rootstock:</b>	Richter 99 / Ramsey
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	28.02.2017 Pinotage 08.03.2017 Shiraz 30.03.2017 Petit Verdot 24.02.2017 Chenin Blanc
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Slow fermentation of partially crushed grapes and whole bunches
<b>Maturation:</b>	19 months in 40 % new oak, 30 % second-fill and 30 % third-fill barriques
<b>Bottling Date:</b>	15.12.2018
<b>Dry Good:</b>	Burgundy Shape, 590g, Cork, Carton of 6
<b>Others:</b>	Fully Vegan & Unfiltered

