



SPRINGFONTEIN

SINGLE VINEYARD PINOTAGE JONATHAN'S RIDGE

2018



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Pinotage



ALCOHOL LEVEL

14,5 %



WINE STORAGE

10-15 °C



SERVING TEMP.

17-18 °C



AGEING POTENTIAL

30+ years



PRODUCTION

4.108 bottles

STORY

The specific Single Vineyard vines are (almost) constantly exposed to strong and cool winds from the Atlantic Ocean. The top soil is shallow, with deep, soft limestone rocks in which most of the roots is established and draws minerals from.

RANGE

Single Vineyard Estate Wine: Terroir wines in the narrowest sense of the word are finally the Springfontein Crus identified as "Single Vineyard". Evidently, the grapes here come from a selected, precisely defined and controlled parcel. In order to achieve such a status, such parcel must stand out among the plots of land in its surroundings, be it through extraordinary concentration in the soil, be it through the specific orientation towards the sun, be it through the peculiarities of wind or weather, so that it is really worthwhile to make the greatest effort to work out this very special characteristic by hardest oenological labour.

WINEMAKING

The grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming, whole berries were cold-soaked for 4 days in 1.000-liter open vats before spontaneous fermentation with indigenous yeast species from the farm. Fermentation was controlled at low temperatures to allow for longer skin maceration and extraction of finer tannins. Malolactic fermentation was completed in barriques, followed by maturation for 28 months in French and American oak (40 % first-fill and 60 % second- fill).

TASTING NOTES

Due to small size berries and long maceration on skins this wine has a more intense and more complex aroma profile. It is rich, full bodied with attractive black and red berry aromas, subtle oak spice, and sweet nuances of caramel.





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TECHNICAL DATA



Alcohol:	14,5 %
Residual Sugar:	1,1 g/l
pH:	4
Total Acidity:	5,6 g/l
Total Extract:	28,9 g/l

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

Soil: High Alkaline Maritime Limestone

Vines planted: 2002

Clones & Cultivar: PI48A Pinotage

Average Yield: 22 hl/ha Pinotage

Rootstock: Richter 99

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 02.03.2018

Yeast: Indigenous Wild Springfontein Species

Fermentation: 16 days on the skins with regular punch downs in open 1.000-liter vats

Maturation: 28 months in 40 % first-fill and 60 % second-fill French and American oak barriques

Bottling Date: 21.12.2020

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

Others: Certified Organic, Fully Vegan & Unfiltered

