











SPRINGFONTEIN

# DAREDEVILS' DRUMS MASHES EXTREME 2019



 <b>APPELLATION</b> Springfontein Rim	 <b>AREA</b> RSA, Stanford, Western Cape
 <b>GRAPE VARIETIES</b> 100 % Cabernet Sauv.	 <b>ALCOHOL LEVEL</b> 12,5 %
 <b>WINE STORAGE</b> 10-15 °C	 <b>SERVING TEMP.</b> 17-18 °C
 <b>AGEING POTENTIAL</b> 20+ years	 <b>PRODUCTION</b> 356 bottles

**STORY**  
From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. Cabernet Sauvignon kept on the mash for nearly three months lends a deep colour and intense, powerful structure with nevertheless, high complexity and finesse.

**RANGE**  
**Daredevils' Drums:** We often divert small batches, albeit in almost homeopathic quantities, from those wines that are generally intended for cuvée making with Pinotage. The "Daredevils' Drums" wines are bottled separately and are single varietal wines.

**WINEMAKING**  
As the name "Mashes Extreme" expresses, the wine was left in contact with skins for much longer than usual. This resulted in extraction of more colour and intense aromas from the skins with more pronounced limestone terroir elements. The spontaneous fermentation was fermented for 12 days in 1.600-litre floating dome fermenter. Post fermentation the wine was left in contact with the skins for a further 78 days. The wine matured for 22 months in 40 % first-fill and 60 % second-fill French oak barriques

**TASTING NOTES**  
Prominent dark fruits spice and sweet notes on the nose. On the palate the wine is packed with concentrated fruit layers and soft juicy tannins. This wine will continue to evolve in years to come.





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## TECHNICAL DATA



<b>Alcohol:</b>	12,5 %
<b>Residual Sugar:</b>	2,6 g/l
<b>pH:</b>	3,7
<b>Total Acidity:</b>	5,5 g/l
<b>Total Extract:</b>	32,0 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>	1998
<b>Clones &amp; Cultivar:</b>	CS27A Cabernet Sauvignon
<b>Average Yield:</b>	15 hl/ha
<b>Rootstock:</b>	Richter 99
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	19.03.2019
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	12 days in 1.600-litre floating dome fermenter, followed by 78 days post fermentation skin maceration
<b>Maturation:</b>	22 months in 40 % first-fill and 60 % second-fill French oak barriques
<b>Bottling Date:</b>	10.02.2021
<b>Dry Good:</b>	Burgundy Shape, 590g, Cork, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

