



SPRINGFONTEIN

## DAREDEVILS' DRUMS BLUSHES INVERSE

2020



### APPELLATION

Springfontein Rim



### AREA

RSA, Stanford, Western Cape



### GRAPE VARIETIES

100 % Pinotage (Blanc de Noir)



### ALCOHOL LEVEL

14,5 %



### WINE STORAGE

10-15 °C



### SERVING TEMP.

14 °C



### AGEING POTENTIAL

20+ years



### PRODUCTION

1.056 bottles

### STORY

From the cool Walker Bay limestone ridges of Springfontein comes this wild handcrafted and unfiltered wine. We naturally break down the colour of the juice from the gently pressed whole bunches without any chemical treatments. The wine shows pleasing fresh mineral, complex flavours and a long satisfying finish.

### 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

The name "Blushes Inverse" reflects that this white wine is made from red Pinotage grapes. No charcoal was used to strip the color, as is usually done when white wine is made from red grapes. Fully ripe grapes were selected, harvested by hand, and pressed in whole bunches. The juice underwent controlled oxidation to brown color, carefully removing any pink-color pigments present. The juice was fermented in 600-liter egg fermenters and small barriques with indigenous yeast. During fermentation, the brown color drops out, resulting in a beautiful peach to light golden color. The wine went through 100 % malolactic fermentation and then matured for 18 months in 20 % first-fill, 40 % second-fill and 40 % egg-shaped fermenters.

### TASTING NOTES

An attractive apricot color with golden peach hues. Very aromatic on the nose with tropical fruit, floral and vanilla notes. The palate is pleasantly refreshing with a lasting juicy finish.





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## TECHNICAL DATA



<b>Alcohol:</b>	14,5 %
<b>Residual Sugar:</b>	3,8 g/l
<b>pH:</b>	3,6
<b>Total Acidity:</b>	4,8 g/l
<b>Total Extract:</b>	24,2 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>	2012
<b>Clones &amp; Cultivar:</b>	PI48A Pinotage
<b>Average Yield:</b>	27 hl/ha
<b>Rootstock:</b>	Richter 99
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	12.02.2020
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	Hyper-oxidized juice in 600-liter egg fermenters and barriques
<b>Maturation:</b>	18 months in 20 % first-fill, 40 % second-fill and 40 % egg-shaped fermenters
<b>Bottling Date:</b>	02.11.2021
<b>Dry Good:</b>	Burgundy Shape, 590g, Cork, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

