



SPRINGFONTEIN

TERROIR SELECTION PINOTAGE

2020



APPELLATION
Springfontein Rim



AREA
RSA, Stanford, Western Cape



GRAPE VARIETIES
100 % Pinotage



ALCOHOL LEVEL
13,0 %



WINE STORAGE
10-15 °C



SERVING TEMP.
17-18 °C



AGEING POTENTIAL
15+ years



PRODUCTION
4.041 bottles

STORY

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Pinotage with its great ageing potential is a wonderful expression of our estate's unique "Kalksteen" terroir, its particular fynbos vegetation around, the Antarctic Sea waters close behind and the massive cloud catching Kleinrivier mountain range just in front.

RANGE

Terroir Selection Estate Wine: The wines under the surname "Terroir Selection" are single varietal Chenin Blanc / Chenel and Pinotage, whose grapes are mainly from the flatter front plots of our farm, and whose taste tends to be fruity, fresh, and delicately nuanced.

WINEMAKING

The grapes were selected and harvested by hand, afterwards kept in a cold room overnight, cooling the grapes down to 5 °C. At processing, the destemmed grapes were partially crushed and left under cold maceration to extract color and flavors before fermentation for 4 days. The wine was fermented with indigenous yeast species for 16 days with regular manual punch downs to extract even more color, flavor, and tannins. Malolactic fermentation was completed in 8 days in open 1.000-litre vats followed by maturation for 16 months in 3rd fill French oak barriques.

TASTING NOTES

Upfront ripe cherries and plums with some herbal notes on the nose. On the palate the aromas follow through with pleasant well rounded soft tannins. This wine will continue to evolve in years to come.





TERROIR SELECTION PINOTAGE

2020

TECHNICAL DATA



Alcohol:	13,0 %
Residual Sugar:	2,0 g/l
pH:	3,7
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: 2004 / 2015

Clones & Cultivar: PI48A Pinotage

Average Yield: 12 hl/ha Pinotage

Rootstock: Richter 99

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 19.02.2020

Yeast: Indigenous Wild Springfontein Species

Fermentation: 8 days in open 1.000-litre vats

Maturation: Matured 16 months in third-fill French oak barriques

Bottling Date: 08.02.2022

Dry Good: Burgundy Shape, 450g, Screw Cap, Carton of 6

Others: Certified Organic, Fully Vegan & Unfiltered

