



DAREDEVILS' DRUMS JUICES UNTAMED

2018



APPELATION

Walker Bay



GRAPE VARIETIES

100 % Chardonnay



WINE STORAGE

10-15 °C



AGEING POTENTIAL

20+ years



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

13,0 %



SERVING TEMP.

17-18 °C



PRODUCTION

1.137 bottles

STORY

From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. The Chardonnay was vinified with natural vinification methods, thus giving a perfect representation of Springfontein's unique terroir.

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

"Juices Untamed" echoes how Chardonnay responds to natural vinification methods such as maceration on skins, fermentation with indigenous yeast, extended barrel aging and bottling unfiltered. Grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming and crushing the grapes were fermented for 6 days on the skins with indigenous yeast species and then pressed off to finish the fermentation in barriques. After malolactic fermentation the wine was matured for 18 months in 25 % new and 75 % second fill French oak and Hungarian oak barriques. This wine was bottled unfiltered.

TASTING NOTES

Lemon yellow colour with apple, tropical and citrus fruit flavors with toasted almond notes on the nose and palate. This wine has a rich, firm texture, soft tannins, and an exciting finish.





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TECHNICAL DATA



Alcohol:	13,0 %
Residual Sugar:	1,7 g/l
pH:	3,5
Total Acidity:	6,2 g/l
Total Extract:	22,6 g/l

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

Soil: High Alkaline Maritime Limestone

Vines planted: 1998

Clones & Cultivar: CY227B Chardonnay

Average Yield: 27,5 hl/ha

Rootstock: Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 19.03.2019

Yeast: Indigenous Wild Springfontein Species

Fermentation: A few days on the skins with punch down and then pressed and fermented dry in barriques

Maturation: 18 months in 25% first-fill and 75% 2nd fill barriques

Bottling Date: 06.02.2018

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

Others: Fully Vegan & Unfiltered

