



SPRINGFONTEIN
LIMESTONE ROCKS
CHILD IN TIME
2015

The vines are planted on a Limestone Ridge exposed to extreme growing conditions - poor limestone soil, strong winds and constant cold air moving across from the nearby Atlantic Ocean. That results in smaller bunches and smaller berries, especially of the Pinotage. Grapes were selected and harvested by hand to ensure optimum quality and kept overnight in a cold room at 5°C. After destemming, whole berries were fermented with indigenous yeast in new French and American oak open barrels. Vinification in new small barrels produces delicate varietal aromas with intense structure. The grapes were first cold-soaked for 6 days and fermented for 10 days with light punch down every two hours, day and night. After pressing the wine was put back in the same barrels for malolactic fermentation and matured for 21 months. After blending the wine was bottled with no filtration.



Cultivar	86% Petit Verdot PR400D / 14% Pinotage PI48A
Soil	Calcareous Alkaline - soil with high levels of minerals
Rootstock	Ramsey / Richter 99
Vines planted	2005
Harvest Date	18.03.2015 / 19.02.2015
Average Yield	40.6hl/ha / 30.6hl/ha
Fermentation	In small open barriques with indigenous yeast species
Bottling Date	17.02.2016
Production	751 bottles
Alcohol	14.0%
pH	3.6
Residual Sugar	3.2g/l
Total Acidity	6.1g/l
Total Extract	35.4g/l



Very dark with intense berry and plum flavors on the nose. The palate is full bodied with dark fruits, violets, and earthy overtones. Well integrated oak gives the palate a fine texture and lovely mouth feel. The wine will develop further with time.

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