



SPRINGFONTEIN  
**DAREDEVILS' DRUMS CAB. SAUVIGNON**  
**"MASHES EXTREME"**  
**2017**

As the name "Mashes Extreme" implies, grapes for this wine were macerated for much longer period than it is common for red wine. After destemming and crushing, grapes were cold macerated for 6 days before fermenting for 15 days with indigenous yeast species. During fermentation manual punch downs were used to extract color, aroma, and some tannins. After fermentation, the wine was left on the skins for 8.5 weeks in a specialized fermentation tank. This resulted in "extreme" extraction of color, aroma compounds, and tannins. After pressing the wine off the skins, malolactic fermentation was completed in barriques followed by maturation for 16 months in 40% New French oak and 60% 3<sup>rd</sup> fill oak barriques.



Cultivars	Clones	100% Cabernet Sauvignon CS 46CxH
Soil		Calcareous soil - Alkaline with high levels of minerals
Rootstock		Ramsey and Richter 99
Vines planted		1998
Harvest Date		23.03.2017
Average Yield		22.2 hl/ha
Fermentation		15 days in 1,600-litre variable dome fermenter, followed by 60 days skin maceration post fermentation.
Bottling Date		21.12.2018
Production		1,026 bottles
Alcohol		14.5%
pH		3.6
Residual Sugar		3.0g/l
Total Acidity		5.5g/l
Total Extract		34.3g/l



The wine has a deep red color with prominent blackcurrant, ripe cherries, and cassis. Full bodied, intense, and well balanced on the palate. This wine will continue to develop way into the future.

**Springfontein Wine Estate (Pty.) Ltd.**

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