



SPRINGFONTEIN

Vintage

2018

DAREDEVILS' DRUMS BUNSHES BROKEN



APPELLATION
Springfontein Rim



AREA
RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES
100% Shiraz



ALCOHOL LEVEL
12,50%



SERVING TEMP.
17-18 °C



WINE STORAGE
10-15 °C



AGEING POTENTIAL
30 years



PRODUCTION
372 bottles

WINE DESCRIPTION:

Range: Daredevils' Drums Estate Wine

Story: From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. We bend the stems on the bunches of selected Shiraz grapes, and let them sun-ripen on the vines, giving us rich, full, dark fruit flavors.

TASTING NOTES:

Prominent dark fruits spice and sweet notes on the nose. On the palate the wine is packed with concentrated fruit layers and soft juicy tannins. This wine will continue to evolve in years to come.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 14-15 years
Average yield: 27,4 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: Slow fermentation of partially crushed grapes and whole bunches
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 26 months in 40% first-fill and 60% 3rd fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Shiraz SH21A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Ramsey
Vines planted:	1999
Harvest Date:	07.03.2018, 28.03.2018
Average Yield:	27,4 hl/ha
Fermentation:	A few days on the skins with punch down and then pressed and fermented dry in barriques
Bottling Date:	21.12.2020
Cellar Master:	Tariro Masayiti

Alcohol	12,5%
Residual Sugar	2,9 g/l
pH	3,43
Total Acidity	5,5 g/l
Total Extract	27,9 g/l



WINEMAKING:

As the name of the wine “Bunches Broken” states, grapes for this wine were uniquely ripened by snapping the stem of bunches and left for two weeks hanging on the vine. This resulted in concentrating flavor compounds, colour, organic acids, sugars and tannins. This unique ripening was controlled to still retain grape freshness and not over ripen the fruit. Grapes were carefully selected and harvested by hand and cold soaked for a few days before fermenting whole bunches with indigenous yeast species. Malolactic fermentation was completed in barriques and the wine matured for 17 months in 30% 1st fill, 20% 2nd fill and 50% 3rd fill barriques.