











LIMESTONE ROCKS WHOLE LOTTA LOVE 2017



 APPELLATION Walker Bay	 AREA RSA, Stanford, Western Cape
 GRAPE VARIETIES 85 % Pinotage 15 % Petit Verdot	 ALCOHOL LEVEL 14,5 %
 WINE STORAGE 10-15 °C	 SERVING TEMP. 17-18 °C
 AGEING POTENTIAL 30+ years	 PRODUCTION 1.145 bottles

STORY
Springfontein’s soil is full of limestone rocks, and the roots of our vines thrust deep into the earth to suck in the water and minerals captured there. Like the vintage songs of rock and roll legends, limestone has been the baseline for a myriad of iconic wines.

RANGE
Limestone Rocks Estate Wine: All of them Pinotage cuvées, the “Limestone Rocks” are rather fleshy and voluminous and bursting with power without missing the minerality that characterizes our terroir. They are created with a maximum of manual work, mature for a long time in barriques before bottling and then, once filled, for many more months in our cellar before we finally release them.

WINEMAKING
The grapes were selected and harvested by hand to ensure only the best quality fruit was brought into the cellar. After de-stemming, grapes were cold-macerated for 6 days and fermented in open new American oak and French oak barriques. The wine was fermented with indigenous yeast with frequent light punch downs to extract color, flavor, and fine tannins. Vinification in new small barriques ensured better integration between oak and grape tannins and extracted complex varietal aromas. After yeast fermentation, Malolactic fermentation was completed in same barrels before maturation for 19 months.

TASTING NOTES
Long maceration on the skins and fermentation with indigenous yeast enhances terroir specific notes in this Pinotage-driven wine. The nose has intense dark fruit and berry aromas with some oak spice notes.





LIMESTONE ROCKS GADDA DA VIDA

2017

TECHNICAL DATA



Alcohol:	14,5 %
Residual Sugar:	2,6 g/l
pH:	3,7
Total Acidity:	5,0 g/l
Total Extract:	31,5 g/l

Terroir:	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
Soil:	High Alkaline Maritime Limestone
Vines planted:	2003 / 2005
Clones & Cultivar:	PI48A Pinotage PR400D Petit Verdot
Average Yield:	24 hl/ha Pinotage 23 hl/ha Petit Verdot
Rootstock:	Richter 99 / Ramsey
Harvest:	Hand-picked grapes, Hand-sorted
Harvest Date:	28.02.2017 Pinotage 30.03.2017 Petit Verdot
Yeast:	Indigenous Wild Springfontein Species
Fermentation:	In open (first-fill French & American) barriques with manual punch-downs each 2 hours for 7 days
Maturation:	19 months in 70 % new French and American oak and 30 % second-fill barriques
Bottling Date:	20.12.2018
Dry Good:	Burgundy Shape, 590g, Cork, Carton of 6
Others:	Fully Vegan & Unfiltered

