











SPRINGFONTEIN

DAREDEVILS' DRUMS BUNCHES BROKEN 2020



 APPELLATION Springfontein Rim	 AREA RSA, Stanford, Western Cape
 GRAPE VARIETIES 100 % Shiraz	 ALCOHOL LEVEL 13,0 %
 WINE STORAGE 10-15 °C	 SERVING TEMP. 17-18 °C
 AGEING POTENTIAL 20+ years	 PRODUCTION 677 bottles

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.

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
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. Slow fermentation was completed in 1,000-litre open fermenters and the wine matured for 20 months in 40 % first-fill and 60 % third-fill oak barriques.

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.





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TECHNICAL DATA



Alcohol:	12,51 %
Residual Sugar:	2,1 g/l
pH:	3,76
Total Acidity:	5,1 g/l
Total Extract:	28,8 g/l

Terroir:	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
Soil:	High Alkaline Maritime Limestone
Vines planted:	1999
Clones & Cultivar:	SH21A Shiraz
Average Yield:	22 hl/ha
Rootstock:	Ramsey
Harvest:	Hand-picked grapes, Hand-sorted
Harvest Date:	13.02.2020, 10.03.2020
Yeast:	Indigenous Wild Springfontein Species
Fermentation:	Slow fermentation of mixed whole bunches with lightly crushed grapes in 1.000-litre open fermenters
Maturation:	20 months in 40 % first-fill, 60 % third-fill oak barriques
Bottling Date:	29.10.2021
Dry Good:	Burgundy Shape, 590g, Cork, Carton of 6
Others:	Certified Organic, Fully Vegan & Unfiltered

