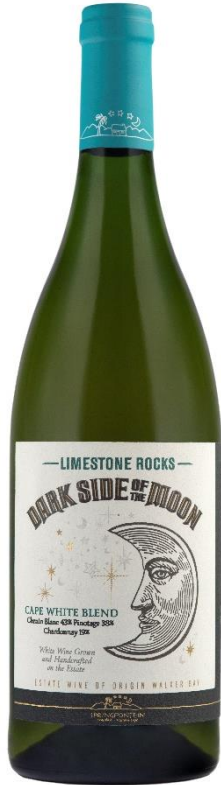




# LIMESTONE ROCKS DARK SIDE OF THE MOON 2017



## APPELLATION

Walker Bay



## GRAPE VARIETIES

46 % Chenin Blanc  
26 % Pinotage  
28 % Chardonnay



## WINE STORAGE

10-15 °C



## AGEING POTENTIAL

15-20 years



## AREA

RSA, Stanford, Western Cape



## ALCOHOL LEVEL

13,5 %



## SERVING TEMP.

17-18 °C



## PRODUCTION

1.399 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

A white Cape blend made with grapes grown on limestone soils. This blend is unique and true to its terroir with layers of aromas ranging from tropical, lime, grape fruit, floral, and spicy notes. On the palate the wine has light tannin in balance with the creamy texture and finishes off pleasantly smooth.

## TASTING NOTES

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## TECHNICAL DATA



<b>Alcohol:</b>	13,5 %
<b>Residual Sugar:</b>	2,4 g/l
<b>pH:</b>	3,42
<b>Total Acidity:</b>	5,9 g/l
<b>Total Extract:</b>	22,5 g/l

**Terroir:** Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation

**Soil:** Calcareous soil, Alkaline with high levels of minerals

**Vines planted:** 2009 / 2011

**Clones & Cultivar:** CN422 Chenin Blanc  
PI48A Pinotage  
CY227B Chardonnay

**Average Yield:** 33 hl/ha Chenin Blanc  
25 hl/ha Pinotage  
30 hl/ha Chardonnay

**Rootstock:** Richter 99 / Ramsey

**Harvest:** Hand-picked grapes, Hand-sorted

**Harvest Date:** 23.02.2017 Chenin Blanc  
15.02.2017 Pinotage  
01.02.2017 Chardonnay

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** Barriques 2<sup>nd</sup> Fill

**Maturation:** 18 Months in 40 % first-fill French and Hungarian Oak barriques and 60 % second-fill barriques

**Bottling Date:** 30.11.2018

**Dry Good:** Burgundy Shape, 590g, Cork, Carton of 6

**Others:** Fully Vegan & Unfiltered

