











SPRINGFONTEIN

LIMESTONE ROCKS WHOLE LOTTA LOVE 2018



 APPELLATION Walker Bay	 AREA RSA, Stanford, Western Cape
 GRAPE VARIETIES 51 % Pinotage 23 % Petit Verdot 20 % Shiraz 6 % Chenin Blanc	 ALCOHOL LEVEL 14 %
 WINE STORAGE 10-15 °C	 SERVING TEMP. 17-18 °C
 AGEING POTENTIAL 30+ years	 PRODUCTION 1.086 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 Pinotage was cold-macerated for 6 days and fermented with indigenous yeast in open 100 % new American oak barriques. The Petit Verdot was cold-macerated for 4 days and fermented with indigenous yeast in open 100 % new French oak barriques. The Shiraz grapes ripened on the vine by breaking bunches and leaving them hanging for 10 days. It was fermented in whole bunches in open 100 % new French and Hungarian oak barriques. All three varieties were fermented with light punch downs every 2 hour for 7 days, to optimize extraction of color, aroma, and tannins. After fermentation, the wine was pressed off skins, and put back into the same barrels for malolactic fermentation. All cultivars were matured for 18 months before blending.

TASTING NOTES
Layered with complex aromas of berry fruit and oak spice both on the nose and through to the palate. The rich mineral characteristic of the terroir gives this blend rich and intense but soft textured velvety tannins. A true Cape blend with great potential to develop for many years to come.





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TECHNICAL DATA



Alcohol:	14 %
Residual Sugar:	1,8 g/l
pH:	3,8
Total Acidity:	5,6 g/l
Total Extract:	29,7 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
SH21A Shiraz
PR400D Petit Verdot

Average Yield: 24,6 hl/ha Pinotage
35,9 hl/ha Chenin Blanc
30,5 hl/ha Shiraz
23 hl/ha Petit Verdot

Rootstock: Richter 99 / Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 27.02.2018 Pinotage
06.03.2018 Shiraz
30.04.2018 Petit Verdot
28.02.2018 Chenin Blanc

Yeast: Indigenous Wild Springfontein Species

Fermentation: Slow fermentation of partially crushed grapes and whole bunches

Maturation: 18 months in 40 % new oak, 30 % second fill and 30 % third fill
barriques

Bottling Date: 21.12.2020

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

Others: Fully Vegan & Unfiltered

