



## DAREDEVILS' DRUMS MASHES EXTREME

2020



### APPELLATION

Springfontein Rim



### GRAPE VARIETIES

100 % Cabernet Sauv.



### WINE STORAGE

10-15 °C



### AGEING POTENTIAL

20+ years



### AREA

RSA, Stanford, Western Cape



### ALCOHOL LEVEL

14 %



### SERVING TEMP.

17-18 °C



### PRODUCTION

526 bottles

### STORY

From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. Cabernet Sauvignon kept on the mash for nearly three months lends a deep colour and intense, powerful structure with nevertheless, high complexity and finesse.

### 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 "Mashes Extreme" expresses, the wine was left in contact with skins for much longer than usual. This resulted in extraction of more colour and intense aromas from the skins with more pronounced limestone terroir elements. The spontaneous fermentation was fermented for 14 days in 1.600-litre floating dome fermenter. Post fermentation the wine was left in contact with the skins for a further 90 days. The wine matured for 20 months in 50 % first-fill and 50 % second-fill French 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



<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	2,8 g/l
<b>pH:</b>	3,86
<b>Total Acidity:</b>	5,3 g/l
<b>Total Extract:</b>	33,3 g/l

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

**Soil:** High Alkaline Maritime Limestone

**Vines planted:** 1998

**Clones & Cultivar:** CS27A Cabernet Sauvignon

**Average Yield:** 21 hl/ha

**Rootstock:** Richter 99

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

**Harvest Date:** 31.03.2020

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** 14 days in 1.600-litre floating dome fermenter, followed by 90 days post fermentation skin maceration

**Maturation:** 20 months in 50 % first-fill and 50 % second-fill French oak barriques

**Bottling Date:** 29.10.2021

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

**Others:** Certified Organic, Fully Vegan & Unfiltered

