



DAREDEVILS' DRUMS BLUSHES INVERSE

2021



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Pinotage (Blanc de Noir)



ALCOHOL LEVEL

13%



WINE STORAGE

10-15 °C



SERVING TEMP.

14 °C



AGEING POTENTIAL

20+ years



PRODUCTION

694 bottles

STORY

From the cool Walker Bay limestone ridges of Springfontein comes this wild handcrafted and unfiltered wine. We naturally break down the color of the juice from the gently pressed whole bunches without any chemical treatments. The wine shows pleasing fresh mineral, complex flavours and a long satisfying finish.

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

The name "Blushes Inverse" reflects that this white wine is made from red Pinotage grapes. No charcoal was used to strip the color, as is usually done when white wine is made from red grapes. Fully ripe grapes were selected, harvested by hand, and pressed in whole bunches. The juice underwent controlled oxidation to brown color, carefully removing any pink-color pigments present. The juice was fermented in 600-liter egg fermenters and small barriques with indigenous yeast. During fermentation, the brown color drops out, resulting in a beautiful peach to light golden color. The wine went through 100 % malolactic fermentation and then matured for 18 months in 20 % first-fill, 40 % second-fill and 40 % egg-shaped fermenters.

TASTING NOTES

An attractive apricot color with golden peach hues. Very aromatic on the nose with tropical fruit, floral and vanilla notes. The palate is pleasantly refreshing with a lasting juicy finish.





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TECHNICAL DATA



Alcohol:	13,0 %
Residual Sugar:	4,3 g/l
pH:	3,5
Total Acidity:	6,1 g/l
Total Extract:	17,0 g/l

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

Soil: High Alkaline Maritime Limestone

Vines planted: 2012

Clones & Cultivar: PI48A Pinotage

Average Yield: 6.61 hl/ha

Rootstock: Richter 99

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 15.02.2021

Yeast: Indigenous Wild Springfontein Species

Fermentation: Hyper-oxidized juice in 600-liter egg fermenters and barriques

Maturation: 18 months in 20 % first-fill, 40 % second-fill and 40 % egg-shaped fermenters

Bottling Date: 23.02.2023

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

Others: Certified Organic, Fully Vegan & Unfiltered

