



## TERROIR SELECTION PINOTAGE

2021



### APPELLATION

Springfontein Rim



### AREA

RSA, Stanford, Western Cape



### GRAPE VARIETIES

100 % Pinotage



### ALCOHOL LEVEL

13,5 %



### WINE STORAGE

10-15 °C



### SERVING TEMP.

17-18 °C



### AGEING POTENTIAL

15+ years



### PRODUCTION

3.038 bottles

### STORY

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Pinotage with its great ageing potential is a wonderful expression of our estate's unique "Kalksteen" terroir, its particular fynbos vegetation around, the Antarctic Sea waters close behind and the massive cloud catching Kleinrivier mountain range just in front.

### RANGE

**Terroir Selection Estate Wine:** The wines under the surname "Terroir Selection" are single varietal Chenin Blanc / Chenel and Pinotage, whose grapes are mainly from the flatter front plots of our farm, and whose taste tends to be fruity, fresh, and delicately nuanced.

### WINEMAKING

The grapes were selected and harvested by hand, afterwards kept in a cold room overnight, cooling the grapes down to 5 °C. At processing, the destemmed grapes were partially crushed and left under cold maceration to extract color and flavors before fermentation for 4 days. The wine was fermented with indigenous yeast species for 16 days with regular manual punch downs to extract even more color, flavor, and tannins. Malolactic fermentation was completed in 8 days in open 1.000-litre vats followed by maturation for 24 months in 25% 1<sup>st</sup> fill and 75% 2<sup>nd</sup> fill French oak barriques.

### TASTING NOTES

Upfront ripe cherries and plums with some herbal notes on the nose. On the palate the aromas follow through with pleasant well rounded soft tannins. This wine will continue to evolve in years to come.





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### TECHNICAL DATA



<b>Alcohol:</b>	13,5 %
<b>Residual Sugar:</b>	1,4 g/l
<b>pH:</b>	3,9
<b>Total Acidity:</b>	5,7 g/l
<b>Total Extract:</b>	30.8 g/l

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

**Soil:** High Alkaline Maritime Limestone

**Vines planted:** 2004 / 2015

**Clones & Cultivar:** PI48A Pinotage

**Average Yield:** 12 hl/ha Pinotage

**Rootstock:** Richter 99

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

**Harvest Date:** 04.03.2021

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** 8 days in open 1.000-litre vats

**Maturation:** Matured 24 months in 25% 1<sup>st</sup> fill and 75% 2<sup>nd</sup> fill French oak barriques

**Bottling Date:** 26.07.2023

**Dry Good:** Burgundy Shape, 450g, Screw Cap, Carton of 6

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

