

## LIMESTONE ROCKS CHILD IN TIME

2017



### APPELLATION

Walker Bay



### GRAPE VARIETIES

86 % Petit Verdot  
14 % Pinotage



### WINE STORAGE

10-15 °C



### AGEING POTENTIAL

15-20 years



### AREA

RSA, Stanford, Western Cape



### ALCOHOL LEVEL

14,0 %



### SERVING TEMP.

17-18 °C



### PRODUCTION

1.092 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

Grapes were selected and harvested by hand to ensure optimum quality and kept overnight in a cold room at 5°C. After destemming, whole berries were fermented with indigenous yeast in new French and American oak open barrels. Vinification in new small barrels produces delicate varietal aromas with intense structure. The grapes were first cold-soaked for 6 days and fermented for 10 days with light punch down every two hours, day and night. After pressing the wine was put back in the same barrels for malolactic fermentation and matured for 18 months. After blending the wine was bottled with no filtration.

### TASTING NOTES

Very dark with intense berry and plum flavors on the nose. The palate is full bodied with dark fruits, violets, and earthy overtones. Well integrated oak gives the palate a fine texture and lovely mouth feel. The wine will develop further with time.





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### TECHNICAL DATA



<b>Alcohol:</b>	14,0 %
<b>Residual Sugar:</b>	2,8 g/l
<b>pH:</b>	3,63
<b>Total Acidity:</b>	5,5 g/l
<b>Total Extract:</b>	33,6 g/l

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

**Soil:** High Alkaline Maritime Limestone

**Vines planted:** 2005

**Clones & Cultivar:** PR400D Petit Verdot  
PI48A Pinotage

**Average Yield:** 30,6 hl/ha Petit Verdot  
40,6 hl/ha Pinotage

**Rootstock:** Richter 99 / Ramsey

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

**Harvest Date:** 30.03.2017 Petit Verdot  
28.02.2017 Pinotage

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** In small open barriques with indigenous yeast species

**Maturation:** 19 months in 80 % first-fill French and American and 20 % third-fill barriques

**Bottling Date:** 20.12.2018

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

**Others:** Fully Vegan & Unfiltered

