



## LIMESTONE ROCKS GADDA DA VIDA

2018



### APPELLATION

Walker Bay



### GRAPE VARIETIES

70 % Pinotage  
30 % Petit Verdot



### WINE STORAGE

10-15 °C



### AGEING POTENTIAL

30+ years



### AREA

RSA, Stanford, Western Cape



### ALCOHOL LEVEL

14,5 %



### SERVING TEMP.

17-18 °C



### PRODUCTION

1.073 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 grapes were selected and harvested by hand to ensure only the best quality fruit was brought into the cellar. After de-stemming, grapes were cold-macerated for 6 days and fermented in open new American oak and French oak barriques. The wine was fermented with indigenous yeast with frequent light punch downs to extract color, flavor, and fine tannins. Vinification in new small barriques ensured better integration between oak and grape tannins and extracted complex varietal aromas. After yeast fermentation, Malolactic fermentation was completed in same barrels before maturation for 18 months.

### TASTING NOTES

Long maceration on the skins and fermentation with indigenous yeast enhances terroir specific notes in this Pinotage-driven wine. The nose has intense dark fruit and berry aromas with some oak spice notes.





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### TECHNICAL DATA



<b>Alcohol:</b>	14,5 %
<b>Residual Sugar:</b>	1,1 g/l
<b>pH:</b>	3,83
<b>Total Acidity:</b>	5,9 g/l
<b>Total Extract:</b>	29,3 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  
PR400D Petit Verdot

**Average Yield:** 24 hl/ha Pinotage  
23 hl/ha Petit Verdot

**Rootstock:** Richter 99 / Ramsey

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

**Harvest Date:** 27.02.2018 Pinotage  
06.04.2018 Petit Verdot

**Yeast:** Indigenous Wild Springfontein Species

**Maturation:** 18 months in 70 % new French and American oak and 30 % second fill  
barriques

**Bottling Date:** 21.12.2020

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

**Others:** Fully Vegan & Unfiltered

