



DAREDEVILS' DRUMS SKINS AGLEAM

2019

COMMERCIAL DATA



AREA	STANFORD, WC, SOUTH AFRICA	APPELATION	SPRINGFONTEIN RIM
GRAPE VARIETIES	100 % Sauvignon Blanc	% ALCOHOL LEVEL	12.5 %
WINE STORAGE	10-15 °C	SERVING TEMP.	17-18°C
AGEING POTENTIAL	20+ years	PRODUCTION	375 bottles

STORY

From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. A complex and unusual Sauvignon Blanc that was left to cold soak as unscathed whole berries for four days, gently extracting the exciting tannins and distinctive flavours from the skins and seeds.

RANGE

Daredevils' Drums: We often divert small batches, albeit in almost homeopathic quantities, from those wines that are generally intended for cuvée making with Sauvignon Blanc. The "Daredevils' Drums" wines are bottled separately and are single varietal wines.

VINTAGE

Vintage 2019 highlights: After the severe drought of 2018, the 2019 season delivered a healthier crop with no heat waves and more even ripening. Although yields remained lower than the previous year, the fruit showed exceptional concentration. The resulting wines display deeper colour, enhanced flavour intensity, and a notably fresher, more vibrant profile.

TASTING NOTES

With a medium gold color, the wine is immediately intriguing for a Sauvignon blanc. It has captivating floral, spicy and tropical aromas with some fynbos herbaceous notes on the nose. The palate has slight tannin weight, creamy with mineral freshness and delicate acidity on the finish.

ATTRIBUTES

Organic certified (Ecocert), vegan-friendly (no animal products used), low intervention, unfiltered. Minimal sulphites.

FOOD PAIRING

The intriguing aromas and taste profile make this wine ideal partner for a variety of food. From refined seafood and delicate poultry to light vegetarian fare. It's well-suited for oysters, grilled prawns, or creamy goat cheese salad.



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TECHNICAL DATA



ALCOHOL	12.5 %
RESIDUAL SUGAR	1.8 g/l
pH	3.55
TOTAL ACIDITY	5.2 g/l
TOTAL EXTRACT	20.6 g/l

TERROIR Cool coastal climate, 5 km from the Atlantic Ocean. Strong ocean breeze and wide day night temperature shift. Organic farming, surrounded by indigenous fynbos vegetation. Low yields, slow ripening, high natural acidity. Ideal conditions for balanced, aromatic Pinotage.

SOIL High alkaline maritime limestone (marine sedimentary origin). Topsoil: sandy to sandy loam, well-drained and low in fertility. Rich in active lime enhances minerality and tension. Encourages deep roots and natural vine balance. Contributes to purity, freshness and subtle salinity in the wine.

VINES PLANTED 2003 **AVG. YIELD** 18.4 hl/ha

CLONE & CULTIVAR SB 316D Sauvignon Blanc

ROOTSTOCK Ramsey 2003

VITICULTURE Low vigor and excellent drainage produce small, concentrated berries with naturally high acidity. Organic farming and constant coastal winds ensure low disease pressure and balanced canopies with optimal light exposure. The deep-rooted vines rely on moderated soil moisture from the limestone substrate, avoiding excessive stress while enhancing mineral precision. Canopy work is minimal but targeted: shoot positioning and selective leaf removal to manage thiol and methoxypyrazine development. Hand-harvested in multiple passes to capture peak aromatic expression and maintain saline freshness and linear mineral profile.

HARVEST DATE 08.02.2019

VINIFICATION Hand-picked whole grape bunches are gently chilled overnight to preserve freshness. The next day, they undergo unique, oxygen-free fermentation inside the berries, softening acidity and developing delicate aromas. After this first stage, natural yeasts take over to complete fermentation in a mix of barrels, followed by a gentle malolactic fermentation that adds creaminess and balance. The wine is then matured for 16 months in 25% 1st fill and 75% 3rd fill barriques

YEAST Wild fermentation with native limestone fynbos and cellar yeasts

BOTTLING DATE 21.12.2020

DRY GOODS Burgundy Shape, 590g, Cork, Carton of 6