



DAREDEVILS' DRUMS JUICES UNTAMED

2020



APPELATION

Springfontein Rim



GRAPE VARIETIES

100 % Chardonnay



WINE STORAGE

10-15 °C



AGEING POTENTIAL

20+ years



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

13,0 %



SERVING TEMP.

17-18 °C



PRODUCTION

358 bottles

STORY

From the cool Walker Bay limestone ridges of Springfontein comes this wild handcrafted and unfiltered wine. We naturally break down the colour 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

"Juices Untamed" echoes how Chardonnay responds to natural vinification methods such as maceration on skins, fermentation with indigenous yeast, extended barrel aging and bottling unfiltered. Grapes were selected and harvested by hand and left to cool down overnight in a cold room. Left a few days on the skins with punch down, then pressed and fermented dry in barriques. After fermentation the wine was matured for 19 months in 50 % first-fill, 50 % second fill. This wine was bottled unfiltered.

TASTING NOTES

Lemon yellow colour with apple, tropical and citrus fruit flavors with toasted almond notes on the nose and palate. This wine has a rich, firm texture, soft tannins, and an exciting finish.





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TECHNICAL DATA



Alcohol:	13,0 %
Residual Sugar:	2,4 g/l
pH:	3,70
Total Acidity:	4,9 g/l
Total Extract:	22,4 g/l

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

Soil: High Alkaline Maritime Limestone

Vines planted: 1998

Clones & Cultivar: CY227B Chardonnay

Average Yield: 9.76 hl/ha

Rootstock: Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 07.02.2020

Yeast: Indigenous Wild Springfontein Species

Fermentation: Few days on skin with punch down, then pressed and fermented dry in barrique

Maturation: 19 months in 50 % first-fill and 50 % second fill

Bottling Date: 08.11.2021

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

Others: Certified Organic, Fully Vegan & Unfiltered

