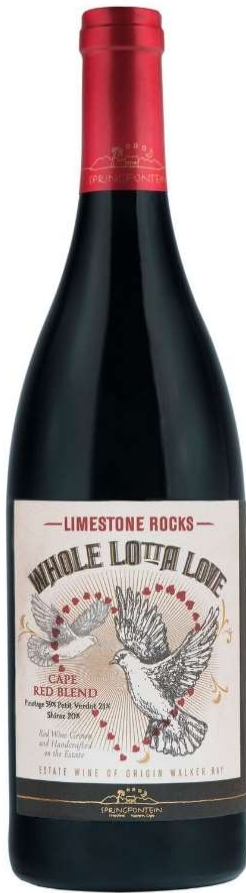




LIMESTONE ROCKS WHOLE LOTTA LOVE

2020



APPELLATION

Springfontein Rim



GRAPE VARIETIES

52 % Pinotage
48 % Shiraz



WINE STORAGE

10-15 °C



AGEING POTENTIAL

30+ years



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

14 %



SERVING TEMP.

17-18 °C



PRODUCTION

754 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 Pinotage was cold-macerated for 6 days and fermented with indigenous yeast in open 100 % new American oak barriques. The Shiraz grapes ripened on the vine by breaking bunches and leaving them hanging for 10 days. It was fermented in whole bunches in open 100 % new French and Hungarian oak barriques. All three varieties were fermented with light punch downs every 2 hour for 7 days, to optimize extraction of color, aroma, and tannins. After fermentation, the wine was pressed off skins, and put back into the same barrels for malolactic fermentation. All cultivars were matured for 18 months before blending.

TASTING NOTES

Layered with complex aromas of berry fruit and oak spice both on the nose and through to the palate. The rich mineral characteristic of the terroir gives this blend rich and intense but soft textured velvety tannins. A true Cape blend with great potential to develop for many years to come.





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TECHNICAL DATA



Alcohol:	14 %
Residual Sugar:	1,7 g/l
pH:	3,74
Total Acidity:	4,9 g/l
Total Extract:	29,9 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
SH21A Shiraz

Average Yield: 6,25 hl/ha Pinotage
32,26 hl/ha Shiraz

Rootstock: Richter 99 / Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 19.02.2020 Pinotage
10.03.2020 Shiraz

Yeast: Indigenous Wild Springfontein Species

Fermentation: Slow fermentation of partially crushed grapes and whole bunches

Maturation: 18 months in 40 % new oak, 30 % second fill and 30 % third fill
barriques

Bottling Date: 29.10.2021

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

Others: Fully Vegan & Unfiltered

