



DAREDEVILS' DRUMS | MASHES EXTREME 2022

COMMERCIAL DATA



AREA

Stanford, Western Cape, RSA



GRAPE VARIETIES

100 % Pinotage



WINE STORAGE

12-15 °C



AGEING POTENTIAL

20+ years



APPELLATION

W.O. Springfontein Rim



% ALCOHOL LEVEL

13,5 %



SERVING TEMP.

16-18 °C



PRODUCTION

1,338 bottles

STORY

This Pinotage is not made, it's forged. We push it further, deeper, longer. Extended maceration, long skin contact, structured extraction; we go to the edge to see what lies beyond. The result is a wine that speaks in a darker, deeper voice. Intense and bold yet always grounded in our limestone terroir. Mashes Extreme is Pinotage pushed to its limits and crafted into something that dares to be as evil as beautiful.

RANGE

Daredevil's Drums is where we throw the rulebook out the cellar door. This range is our playground for wild ideas and unconventional methods. Wines are born from curiosity, instinct and a touch of madness. We're not here to play safe. We're pirates, chasing bold expressions of Pinotage that surprise, provoke, and delight. Each bottle is a challenge to convention and a toast to freedom.

VINTAGE

2022 season offered near-perfect conditions, mild temperatures, consistent rainfall, and minimal vine stress. With favourable weather throughout and precise harvest timing, grapes achieved full ripeness with balanced sugar and phenolic levels. For early red varieties like Pinotage, it was a year of clarity, purity, and remarkable ageing potential.

TASTING NOTES

Inky and intense. The wine opens with a rush of dark cherries, blackberries and spiced plum, wrapped in notes of cedar, cocoa and wild herbs. Palate is generous and gripping where rich fruit meets textured tannins and savoury depth. Bold character and structure yet anchored by the minerality of the terroir. Built to age, but irresistible now for those who love a wine that speaks its truth.

ATTRIBUTES

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

FOOD PAIRING

Best served with flame-grilled lamb chops, slow-braised beef short ribs or mushroom and truffle risotto. Also shine alongside richly spiced African stews or smoked game meats. Serve slightly below room temperature for optimal expression.



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TECHNICAL DATA



ALCOHOL	13,5 %
RESIDUAL SUGAR	1,9 g/l
pH	3,82
TOTAL ACIDITY	6,6 g/l
TOTAL EXTRACT	29,7 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

Upper slope: rocky, well-drained soils composed of friable marine limestone mixed with sand and ancient dune material, contributing structure, freshness and tension to the wine. In contrast, flatlands feature deeper, slightly more clay-rich limestone soils, lending roundness and dark fruit depth. This combination of soil types adds layered complexity and a unique mineral signature to the final cuvée.

VINES PLANTED

1999

AVG. YIELD

35 hl/ha

CLONE & CULTIVAR

PI48A Pinotage

ROOTSTOCK

Richter 99

VITICULTURE

Our low-intervention approach follows the natural rhythm of the vine, with seasonal work (winter spur pruning on cordon-trained vines, composting, cover crops, shoot thinning etc.) and precise canopy management to optimise airflow, light and fruit development. Pinotage, an early-ripening cultivar, is grown on north-facing blocks and cultivated organically in harmony with the surrounding fynbos, without herbicides or synthetic inputs. The grapes are sourced from both the slope and flatland sections of the Springfontein vineyard, with long to medium-sized bunches developing thick, dark purple-blue skins rich in anthocyanins and tannins, lending depth and structure.

HARVEST DATE

02.03.2022

VINIFICATION

The grapes were destemmed and transferred into open-top floating dome fermenters over 15 days. Fermentation began spontaneously, followed by an extended maceration period far beyond the norm, 6 months, pushing the limits to extract maximum depth, tannin, and complexity. Gentle punch-downs maintained balance without overworking the fruit. After pressing, the wine was gravity-fed into a combination of 2nd-fill and older French oak barrels, where it matured for 20 months. No enzymes or fining agents were used. This is Pinotage taken to the extreme, and tamed only by time.

YEAST

Wild fermentation with indigenous limestone fynbos yeasts and native cellar microflora.

BOTTLING DATE

19.11.2024



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

