



TERROIR SELECTION PINOTAGE

COMMERCIAL DATA

2022



AREA

Stanford, Western Cape, RSA



GRAPE VARIETIES

100 % Pinotage



WINE STORAGE

12-15 °C



AGEING POTENTIAL

15+ years



APPELLATION

W.O. Springfontein Rim



% ALCOHOL LEVEL

13,5 %



SERVING TEMP.

16-18 °C



PRODUCTION

10,755 bottles

STORY

Pinotage that tells the story of its terroir with authenticity, a raw and sincere expression of fruit and place. Just nature at full volume. We select the best grapes from the flatter front plots of the farm, step back and let the Pinotage speak, revealing the purity, fruit and minerality on our limestone soil.

RANGE

Terroir Selection is our purest expression of estate wines, a promise to strip wine down to its essentials: a place (terroir) and a choice (selection). Chenel, Chenin Blanc and Pinotage lead the range, each a raw, honest reflection of single-varietal grapes selected from our flatter front blocks, highlighting the natural balance of fruit and minerality that our terroir can deliver.

VINTAGE

2022 brought ideal growing conditions: mild temperatures, steady rainfall, and no major vine stress. With consistently favourable weather and well-timed picking, grapes reached full ripeness with excellent sugar and phenolic balance, especially for red cultivars like Pinotage. The result: a vintage of precision, purity, and ageing potential.

TASTING NOTES

On the nose, ripe blackberries, plum, clove, and a touch of toasted oak. The palate is smooth and juicy, with layers of dark fruit, firm tannins, and subtle warmth on the finish. A well-balanced, characterful Pinotage with elegant structure.

ATTRIBUTES

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

FOOD PAIRING

Pairs beautifully with grilled red meats, aged cheeses, rich stews, or roasted root vegetables. A natural match for dishes with bold flavours and umami depth.





SPRINGFONTEIN WINE ESTATE

TERROIR SELECTION PINOTAGE

2022

TECHNICAL DATA



ALCOHOL	13,5 %
RESIDUAL SUGAR	1,6 g/l
pH	3,8
TOTAL ACIDITY	5,8 g/l
TOTAL EXTRACT	31.0 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 limestone of marine sedimentary origin forms the bedrock of our soils. Well-drained and low in fertility, it encourages deep root growth and natural vine balance. Enhances minerality and tension, contributing to the wine's purity, freshness, and subtle salinity.

VINES PLANTED

1999

AVG. YIELD

30 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 flatland blocks ideal for even ripening and balanced acidity. The long to medium-sized berries develop thick, dark purple-blue skins rich in anthocyanins and tannins, lending depth and structure. Farmed organically and hand-harvested at 23–24° Balling, the vines are cultivated in harmony with the surrounding fynbos, without herbicides or synthetic inputs.

HARVEST DATE

28.02.2022 / 05.03.2022

VINIFICATION

Hand-harvested at optimal ripeness, grapes are kept overnight in a cool room. The next day, they are sorted, destemmed, and partially crushed for a short cold soak, followed by a 10 day alcoholic fermentation with indigenous yeasts in 1000L open-top fermenters. Gentle punch-downs are performed to extract colour and tannins without over-extraction. After pressing, the wine is transferred by gravity into a mix of French oak barrels (30% second-fill/70% third-fill) where it undergoes malolactic fermentation and then matures for 20 months. No enzymes, no fining, and only minimal sulphur are used, allowing the wine to evolve naturally on its fine lees.

YEAST

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

BOTTLING DATE

18.11.2024

DRY GOODS

Burgundy Shape, 450g, Screw Cap, Cartons of 6

