



SPRINGFONTEIN WINE ESTATE

LIMESTONE ROCKS DARK SIDE OF THE MOON 2020

COMMERCIAL DATA



APPELLATION

SPRINGFONTEIN RIM



GRAPE VARIETIES

45 % Chenin Blanc
33 % Chardonnay
22 % Pinotage



WINE STORAGE

10-15 °C



AGEING POTENTIAL

15-20 years



AREA

STANFORD, WC, SOUTH AFRICA



ALCOHOL LEVEL

13 %



SERVING TEMP.

8-12 °C



PRODUCTION

9,117 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.

VINTAGE

Vintage 2020 highlights: The growing season offered ideal conditions, with well-timed rainfall, mild temperatures and minimal vine stress, thanks to the absence of heat spikes. Harvest began in mid-February, aligning with the usual picking period and benefiting from consistently favourable weather. This vintage delivered a larger crop, largely due to the lack of disease pressure throughout the season. The result: exceptional fruit quality, particularly in early ripening red cultivars like Pinotage, which showed striking colour and flavour concentration at optimal sugar levels and phenolic ripeness.

TASTING NOTES

This blend is unique and true to its terroir with layers of aromas ranging from tropical, lime, grapefruit, floral, and spicy notes.

ATTRIBUTES

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

FOOD PAIRING

Cape Malay-spiced prawns, citrus-glazed roast chicken, fresh goat's cheese, or delicately spiced Asian dishes. Best served chilled to highlight its freshness and aromatic finesse.





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TECHNICAL DATA



Alcohol:	13 %
Residual Sugar:	3,4 g/l
pH:	3,67
Total Acidity:	5,1 g/l
Total Extract:	23,1 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). Soil: Aeolian calcareous sand and calcrete with finely divided shells and calcrete lenses. 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

2009 / 2011

AVG. YIELD

33 hl/ha Chenin Blanc, 25 hl/ha Pinotage, 30 hl/ha Chardonnay

CLONE & CULTIVAR

CN422 Chenin Blanc, PI48A Pinotage, CY227B Chardonnay

ROOTSTOCK

Richter 99 / Ramsey

VITICULTURE

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HARVEST DATE

23.02.2017 Chenin Blanc, 15.02.2017 Pinotage, 01.02.2017 Chardonnay

VINIFICATION

The grapes were selected, harvested and sorted by hand, afterwards kept in a cold room overnight, cooling the grapes down to 7°C. At processing, the destemmed grapes were fermented for 16 days in indigenous yeast species. The wine has matured for 18 months. 60 % in Egg shaped fermenters for 6 months, 40 % in 3rd fill French and American oak barrels for 12 months with indigenous yeast.

YEAST

Wild fermentation with native limestone fynbos and cellar yeasts

BOTTLING DATE

02.11.2021

DRY GOODS

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

