



SPRINGFONTEIN WINE ESTATE

# LIMESTONE ROCKS GADDA DA VIDA 2020

## COMMERCIAL DATA



### AREA

STANFORD, WC, SOUTH AFRICA



### APPELLATION

SPRINGFONTEIN RIM



### GRAPE VARIETIES

55 % CAB. SAUVIGNON

25 % MERLOT

20 % PINOTAGE



### % ALCOHOL LEVEL

14,5%



### WINE STORAGE

10-15 °C



### SERVING TEMP.

17-18 °C



### AGEING POTENTIAL

30+ years



### PRODUCTION

950 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 2023 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

Long maceration on the skins and fermentation with indigenous yeast enhances terroir specific notes in this Pinotage-driven wine. The nose has intense dark fruit and berry aromas with some oak spice notes.

### ATTRIBUTES

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

### FOOD PAIRING

Best served with grilled red meats, aged hard cheeses, or roast dishes. Avoid pairing with delicate proteins like fish or boiled vegetables, which may be overpowered by the wine's structure and aromatic intensity.





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# 2020

## TECHNICAL DATA



ALCOHOL	14.5 %
RESIDUAL SUGAR	2,3 g/l
pH	3,82
TOTAL ACIDITY	5,1 g/l
TOTAL EXTRACT	34,1 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). Topsoil: sandy to sandy loam, well-drained and low in fertility. 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** 1999

**AVG. YIELD** 30 hl/ha

**CLONE & CULTIVAR** CS27A Cab Sauvignon, MO343A Merlot, PI48A Pinotage

**ROOTSTOCK** Richter 99 & Ramsey

**VITICULTURE** Cultivars grown on trellised vines trained in a cordon system, planted on well-drained, north-facing flatland soils, ideal for even ripening and balanced acidity. Spring begins with budburst in September/October, followed by precise canopy management to optimize airflow, light penetration and fruit development. The berries have a natural bloom, rich in anthocyanins and tannins, contributing to the structure. Organically farmed and hand-harvested at 23–24° Balling, the vines are cultivated with respect for the surrounding fynbos ecosystem, without herbicides or synthetic inputs.

**HARVEST DATE** 24.03.2020, 18.02.2020, 19.03.2020

**VINIFICATION** The grapes were selected and harvested by hand to ensure only the best quality fruit was brought into the cellar. After de-stemming, grapes were cold-macerated for 5 days in open top food-grade polymer fermenters with regular punch downs to extract color, flavor, and fine tannins. Fermentation was for 5 long winter months in 40% new oak, 30% 2<sup>nd</sup> filled and 30% 3<sup>rd</sup> filled French Oak Barrels. Maturation for 18 months.

**YEAST** Wild fermentation with native limestone fynbos and cellar yeasts

**BOTTLING DATE** 29.10.2021

**DRY GOODS** Burgundy Shape, 450g, Screw Cap, Cartons of 6

