



SPRINGFONTEIN WINE ESTATE

DAREDEVILS' DRUMS JUICES UNTAMED 2023

COMMERCIAL DATA



AREA

STANFORD, WC, SOUTH AFRICA



APPELLATION

SPRINGFONTEIN RIM



GRAPE VARIETIES

92 % Chenel
8% Sauvignon Blanc

% ALCOHOL LEVEL

12,5 %



WINE STORAGE

11-13 °C



SERVING TEMP.

10-12 °C



AGEING POTENTIAL

20+ years



PRODUCTION

822 bottles

STORY

From the cool Walker Bay limestone ridges of Springfontein comes this wild handcrafted and unfiltered wine. We naturally break down the colour of the juice from the gently pressed whole bunches without any chemical treatments. The wine shows pleasing fresh minerally, complex flavours and a long satisfying finish.

RANGE

Daredevil's Drums: We often divert small batches, albeit in almost homeopathic quantities, from those wines that are generally intended for cuvée making with Chenel and Sauvignon Blanc.

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, which showed striking flavour concentration at optimal sugar levels and phenolic ripeness

TASTING NOTES

This Chenel and Sauvignon Blanc Blend is true to the terroir characterized by cool climate and limestone soils. It has apple and peach notes on the nose, minerality and soft acidity on the palate. The oak aromas are well integrated and very subtle on the taste.

ATTRIBUTES

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

FOOD PAIRING

An ideal companion to refined seafood, delicate poultry and light vegetarian dishes. Also perfect with oysters, grilled prawns or a creamy goat cheese salad. Whether served with simple citrus marinated fish or a gourmet risotto, our Chenel/Sauvignon Blanc Blend elevates every dish with grace and structure.





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TECHNICAL DATA



ALCOHOL	12,5 %
RESIDUAL SUGAR	1,4 g/l
pH	3,7
TOTAL ACIDITY	5,2 g/l
TOTAL EXTRACT	21,7 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.

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 2017, 2003

AVG. YIELD 60 hl/ha

CLONE & CULTIVAR CS20C Chenel, SB 316D Sauvignon Blanc

ROOTSTOCK Ramsey

VITICULTURE Careful seasonal work: winter spur pruning on cordon-trained vines, composting, spring shoot thinning, canopy control, summer disease prevention, bunch selection, cover crop... The focus is on low intervention practices that respect the vine's natural rhythm, enhance limestone soil expression, and preserve freshness and structure in the fruit. Harvest: Picking in multiple passes, to focus on flavour maturity.

HARVEST DATE 01.03.2023

VINIFICATION Grapes were harvested by hand early morning and left overnight in a cold room at 6 °C. The following morning the grapes were de-stemmed, partially crushed, and pressed into stainless steel tanks for clarification for over 60 hours. Intracellular fermentation for 8 months in stainless steel pressure tank. Whole-bunch pressed and followed by 2 months in 3rd filled French barrels.

YEAST Wild fermentation with native limestone fynbos and indigenous yeasts

BOTTLING DATE 13.02.2024

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

