



SINGLE VINEYARD

“Jonathan's Ridge” Pinotage

2018 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

4.108 bottles

SERVING TEMP.

16-18 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

14,5 %

AGEING POTENTIAL

30+ years

RECOMMENDED STORAGE

Cool, dark and temperature-stable

TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean, indigenous fynbos vegetation.

SOIL

Marine-origin limestone with sandy dune material, encouraging deep rooting and complexity in the grapes. High active lime retains natural acidity and contributes to the wine's saline, textured profile. Full sun exposure, with an elevated, gently sloped position, allows optimal drainage and air circulation.

STORY

“The specific Single Vineyard vines are continuously exposed to the strong, cool winds of the Atlantic Ocean. The topsoil is shallow, with deep, soft limestone rocks beneath, in which most of the roots are established and from which they draw their minerals.”

RANGE

Single Vineyard Estate Wine: Terroir wines in the narrowest sense of the word are finally the Springfontein Crus identified as “Single Vineyard”. Evidently, the grapes here come from a selected, precisely defined and controlled parcel. In order to achieve such a status, such parcel must stand out among the plots of land in its surroundings, be it through extraordinary concentration in the soil, be it through the specific orientation towards the sun, be it through the peculiarities of wind or weather, so that it is really worthwhile to make the greatest effort to work out this very special characteristic by hardest oenological labour.

VINTAGE

2018: A cool, dry growing season with good winter rainfall provided favourable conditions for slow and even ripening. The resulting wines show concentration, depth and structure, balanced by fresh acidity and fine tannins.

TASTING NOTES

Ripe blackberry, dark plum and black cherry unfold on the nose, with notes of spice, cedar and subtle savoury complexity. The palate is full-bodied yet poised, combining concentrated dark fruit with firm, finely grained tannins and well-integrated oak. A long, structured finish reveals depth, freshness and the distinctive mineral character of the limestone terroir.

FOOD PAIRING

An excellent partner for grilled or slow-roasted red meats, game, rich stews, mature hard cheeses and deeply flavoured roasted vegetables.

ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





SINGLE VINEYARD

“Jonathan's Ridge” Pinotage

2018 TECHNICAL DATA

pH

3,9

TOTAL EXTRACT

28,9 g/l

RESIDUAL SUGAR

1,5 g/l

TOTAL ACIDITY

5,6 g/l

VINES PLANTED

2002

CLONE & CULTIVAR

PI48A Pinotage

HARVEST DATE

02.03.2018

AVG. YIELD

22 hl/ha Pinotage

ROOTSTOCK

Richter 99

BOTTLING DATE

21.12.2020

VINIFICATION

The grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming, whole berries were cold-soaked for 4 days in 1,000-liter open vats before spontaneous fermentation with indigenous yeast species from the farm. Fermentation was controlled at low temperatures to allow for longer skin maceration and extraction of fine tannins. Malolactic fermentation was completed in barriques, followed by maturation for 28 months in French and American oak (40 % first-fill and 60 % second-fill).

YEAST

Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.

DRY GOODS

Burgundy Shape, 590g, Cork, Carton of 6

LOT NO.

LO 1805

A-CODE

A 1096

TRACEABILITY

Each bottle carries an importer sticker with the importer's contact details; each bottle carries a QR code for full traceability.

PACKAGING / RECYCLABILITY

Glass bottle and cardboard carton are fully recyclable.

DECLARATION OF CONFORMITY

The relevant Declaration of Conformity (DoC) and supporting compliance documentation are available on request.

BARCODES

6009881062118 (bottle) | 6009881062101 (box)

