



DAREDEVILS' DRUMS

Skins Agleam

2019 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Sauvignon Blanc

PRODUCTION

375 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

12,5 %

AGEING POTENTIAL

20+ years

RECOMMENDED STORAGE

Cool, dark and temperature-stable

TERROIR

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

SOIL

High alkaline maritime limestone.

STORY

“From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild handcrafted and unfiltered wine. A complex and unusual Sauvignon Blanc that was left to cold soak as unscathed whole berries for four days, gently extracting the exciting tannins and distinctive flavours from the skins and seeds.”

RANGE

Daredevils' Drums is where we throw the rulebook out of the cellar door. It is our playground for wild ideas and unconventional methods — wines born from curiosity, instinct and a touch of madness. We are not here to play it safe. These are wines that challenge convention and explore unexpected expressions of Pinotage, celebrating the freedom to do things differently.

VINTAGE

2019: Vintage 2019 highlights: After the severe drought of 2018, the 2019 season delivered a healthier crop with no heat waves and more even ripening. Although yields remained lower than the previous year, the fruit showed exceptional concentration. The resulting wines display deeper colour, enhanced flavour intensity, and a notably fresher, more vibrant profile.

TASTING NOTES

With a medium gold color, the wine is immediately intriguing for a Sauvignon blanc. It has captivating floral, spicy and tropical aromas with some fynbos herbaceous notes on the nose. The palate has slight tannin weight, creamy with mineral freshness and delicate acidity on the finish.

FOOD PAIRING

The intriguing aromas and taste profile make this wine an ideal partner for a variety of food, from refined seafood and delicate poultry to light vegetarian fare — well-suited to oysters, grilled prawns, or a creamy goat cheese salad.

ATTRIBUTES

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





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2019 TECHNICAL DATA

pH
3,55

TOTAL EXTRACT
20,6 g/l

RESIDUAL SUGAR
1,8 g/l

TOTAL ACIDITY
5,2 g/l

VINES PLANTED
2003

CLONE & CULTIVAR
SB 316D Sauvignon Blanc

AVG. YIELD
18,4 hl/ha

ROOTSTOCK
Ramsey

VITICULTURE

Low vigour and excellent drainage produce small, concentrated berries with naturally high acidity. Organic farming and constant coastal winds ensure low disease pressure and balanced canopies. Hand-harvested in multiple passes to capture peak aromatic expression and saline freshness.

HARVEST DATE
08.02.2019

BOTTLING DATE
21.12.2020

VINIFICATION

Hand-picked whole bunches are gently chilled overnight, then undergo oxygen-free fermentation inside the berries, softening acidity and developing delicate aromas. Natural yeasts complete fermentation in a mix of barrels, followed by malolactic fermentation. Matured for 16 months in 25% first-fill and 75% third-fill barriques.

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 1906

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.

