



SINGLE VINEYARD

“Jonathan's Ridge” Pinotage

2019 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

1.814 bottles

SERVING TEMP.

16-18 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

14 %

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

2019: A cool and dry growing season, marked by low yields and gradual ripening, resulted in grapes of remarkable concentration and intensity. The wines combine ripe fruit and depth with freshness, structure and fine tannins.

TASTING NOTES

Layered aromas of ripe blackberry, dark plum and clove are complemented by subtle toasted oak and savoury spice. The palate is concentrated yet finely balanced, with juicy dark fruit, firm but polished tannins and a subtle mineral and saline character. A long, structured finish reveals both the wine's depth and its considerable ageing potential.

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.





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2019 TECHNICAL DATA

pH

4

TOTAL EXTRACT

29,7 g/l

RESIDUAL SUGAR

1,3 g/l

TOTAL ACIDITY

5,4 g/l

VINES PLANTED

2001

CLONE & CULTIVAR

PI48A Pinotage

HARVEST DATE

22.02.2019

AVG. YIELD

5,1 hl/ha Pinotage

ROOTSTOCK

Richter 99

BOTTLING DATE

10.02.2021

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 finer tannins. Malolactic fermentation was completed in barriques, followed by maturation for 10 months in French and American oak (85 % first-fill and 15 % third-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 1914

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

6009888690512 (bottle) | 6009888690529 (box)

