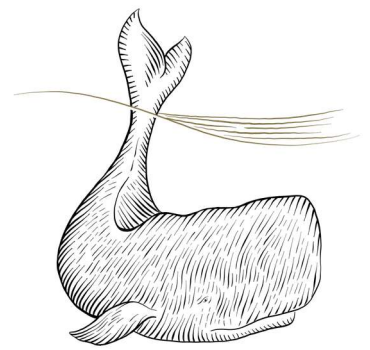




CAPE MOBY

Red



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

41 % Shiraz, 32 % Merlot, 20 % Cabernet Sauvignon, 7 % Pinotage

PRODUCTION

6.443 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

10 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

“This wine bails from the path of Abab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, and wine and whales are the stuff of legends. It’s a saga of cold nights, hot days, driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.”

RANGE

Cape Moby: Springfontein’s non-estate sister label, offering approachable wines from selected vineyards and parcels outside the estate’s organic certification programme. Named after the great whales that pass along the Walker Bay coast, Cape Moby wines combine classic varietal character with the freshness and distinctive coastal influence of the region.

VINTAGE

2020: A mild and relatively even growing season, without major heat extremes, allowed for steady and complete ripening. The resulting wines show ripe fruit and concentration while retaining freshness, natural acidity and a clear sense of balance.

TASTING NOTES

A classic, full-bodied blend showing ripe red and dark fruit, subtle liquorice and spicy notes. The palate is generous and well structured, with supple, well-integrated tannins and a balanced freshness. A long, elegant finish adds depth and finesse.

FOOD PAIRING

Pairs beautifully with grilled steak, slow-cooked beef, hearty stews, peppered venison or mature hard cheeses.

ATTRIBUTES

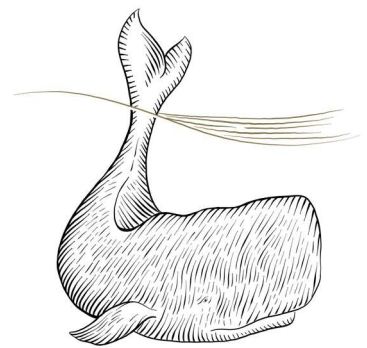
Vegan, low-intervention. Not certified organic — Cape Moby and Vito are Springfontein’s non-estate sister labels and fall outside the organic certification programme.



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2020 TECHNICAL DATA



pH

3,63

TOTAL EXTRACT

29,9 g/l

RESIDUAL SUGAR

2,8 g/l

TOTAL ACIDITY

5,6 g/l

VINIFICATION

The different varieties were vinified separately in small fermenters with regular punch downs to extract colour, aroma and soft tannins. After fermentation, each variety was pressed to barriques separately for malolactic fermentation and then matured in third- and fourth-fill barriques for 16 months. Fermentation: 8–14 days on the skins in small open fermenters with regular punch downs. Maturation: 16 months in third-fill and fourth-fill barrels.

YEAST

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

DRY GOODS

Bordeaux Shape, 460g, Screw Cap, Carton of 6

LOT NO.

LO 2006

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

6009888690048 (bottle) | 600988869005 (box)