



DAREDEVILS' DRUMS

Blushes Inverse



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage (Blanc de Noir)

PRODUCTION

1.056 bottles

SERVING TEMP.

10-12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

14,5 %

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

Highly alkaline maritime limestone.

STORY

"From the cool Walker Bay limestone ridges of Springfontein comes this wild, handcrafted and unfiltered wine. Whole bunches are gently pressed, and the juice is naturally allowed to oxidise before fermentation, without chemical treatment. The result is a vibrant and mineral wine with complex fruit, subtle savoury notes and a long, juicy finish."

RANGE

Daredevils' Drums: We often divert small batches, albeit in almost homeopathic quantities, from those wines that are generally intended for cuvée making with Pinotage. The "Daredevils' Drums" wines are bottled separately and are single varietal wines.

VINTAGE

2020: A mild yet moderate growing season, with no major heat extremes, allowed for even and complete ripening. The wines combine ripe fruit and concentration with freshness and well-defined structure.

TASTING NOTES

An attractive luminous apricot colour with golden-peach hues. The nose is highly aromatic, showing ripe tropical fruit, white flowers and delicate vanilla notes. On the palate, vibrant acidity and juicy fruit create a refreshing, textured expression, with a persistent and beautifully balanced finish.

FOOD PAIRING

Complements Cape Malay-spiced prawns, citrus-roasted chicken, fresh goat's cheese, or lightly spiced Asian dishes.

ATTRIBUTES

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





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2020 TECHNICAL DATA

pH

3,6

TOTAL EXTRACT

24,2 g/l

RESIDUAL SUGAR

3,8 g/l

TOTAL ACIDITY

4,8 g/l

VINES PLANTED

2012

CLONE & CULTIVAR

PI48A Pinotage

HARVEST DATE

12.02.2020

AVG. YIELD

27 hl/ha

ROOTSTOCK

Richter 99

BOTTLING DATE

02.11.2021

VINIFICATION

The name "Blushes Inverse" reflects the fact that this white wine is made from red Pinotage grapes. No charcoal was used to strip the colour, as is commonly done when producing white wine from red grapes. Fully ripe grapes were selected, harvested by hand and pressed in whole bunches. The juice underwent controlled oxidation, allowing the colour pigments to oxidise and settle naturally. Fermentation took place in 600-liter egg-shaped fermenters and small barriques with indigenous yeast. During fermentation, the brown colour naturally dropped out, resulting in a beautiful peach to light-golden colour. The wine underwent 100 % malolactic fermentation and was then matured for 18 months in 20 % first-fill, 40 % second-fill and 40 % egg-shaped fermenters.

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 2003

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.

