



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chardonnay

PRODUCTION

358 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

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 comes this wild handcrafted and unfiltered wine. We naturally break down the colour of the juice from the gently pressed whole bunches without any chemical treatments. The wine shows pleasing fresh minerally, complex flavours and a long satisfying finish.”

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

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

Lemon yellow colour with apple, tropical and citrus fruit flavors with toasted almond notes on the nose and palate. This wine has a rich, firm texture, soft tannins, and an exciting finish.

FOOD PAIRING

Suited to roast pork belly, aged Gouda, seafood risotto, or grilled white fish with a nutty crust.

ATTRIBUTES

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





DAREDEVILS' DRUMS

Juices Untamed

2020 TECHNICAL DATA

pH

3,70

TOTAL EXTRACT

22,4 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

4,9 g/l

VINES PLANTED

1998

CLONE & CULTIVAR

CY227B Chardonnay

AVG. YIELD

9,76 hl/ha

ROOTSTOCK

Ramsey

HARVEST DATE

07.02.2020

BOTTLING DATE

08.11.2021

VINIFICATION

„Juices Untamed“ echoes how Chardonnay responds to natural vinification methods such as maceration on skins, fermentation with indigenous yeast, extended barrel aging and bottling unfiltered. Grapes were selected and harvested by hand and left to cool down overnight in a cold room. Left a few days on the skins with punch down, then pressed and fermented dry in barriques. After fermentation the wine was matured for 19 months in 50 % first-fill, 50 % second fill. This wine was bottled unfiltered. Fermentation: Few days on skin with punch down, then pressed and fermented dry in barrique. Maturation: 19 months in 50 % first-fill and 50 % 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.

LO2013

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

6009888690352 (bottle) | 6009888690369 (box)

