



DAREDEVILS' DRUMS

Mashes Extreme

2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Cabernet Sauv.

PRODUCTION

526 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

14 %

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. Cabernet Sauvignon kept on the mash for nearly three months lends a deep colour and intense, powerful structure with nevertheless, high complexity and finesse.”

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

Prominent dark fruit, spice and sweet notes on the nose. The palate is packed with concentrated layers of dark fruit, supported by juicy, supple tannins. The wine is already expressive but will continue to evolve and gain complexity over the years.

FOOD PAIRING

Pairs beautifully with lamb chops, braised beef short ribs, truffle risotto, hearty African stews, or game meats.

ATTRIBUTES

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





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2020 TECHNICAL DATA

pH

3,86

TOTAL EXTRACT

33,3 g/l

RESIDUAL SUGAR

2,8 g/l

TOTAL ACIDITY

5,3 g/l

VINES PLANTED

1998

CLONE & CULTIVAR

CS27A Cabernet Sauvignon

AVG. YIELD

21 hl/ha

ROOTSTOCK

Richter 99

VITICULTURE

Low-intervention, organic viticulture. The grapes were hand harvested at 24–25° Balling from north-facing blocks.

HARVEST DATE

31.03.2020

BOTTLING DATE

29.10.2021

VINIFICATION

As the name “Mashes Extreme” expresses, the wine was left in contact with the skins for much longer than usual. This extended maceration resulted in deeper colour, intense aromas and pronounced limestone terroir elements. After spontaneous fermentation for 14 days in a 1,600-litre floating-dome fermenter, the wine remained in contact with the skins for a further 90 days. It was then matured for 20 months in 50% first-fill and 50% second-fill French oak barriques.

Fermentation: 14 days in a 1,600-litre floating-dome fermenter, followed by 90 days of post-fermentation skin maceration.

Maturation: 20 months in 50% first-fill and 50% second-fill French oak 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.

LO2005

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.

