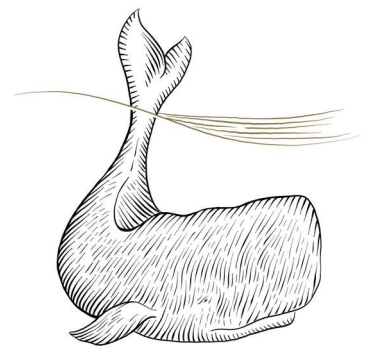




CAPE MOBY

Pinot Noir



2021 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

87 % Pinot Noir, 13 % Pinotage

PRODUCTION

409 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Walker Bay

ALCOHOL LEVEL

13,5 %

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

2021: A cool, slow-growing season with excellent winter rainfall resulted in extended hang time and gradual ripening. The vintage produced wines of remarkable freshness, depth and structure, with excellent ageing potential.

TASTING NOTES

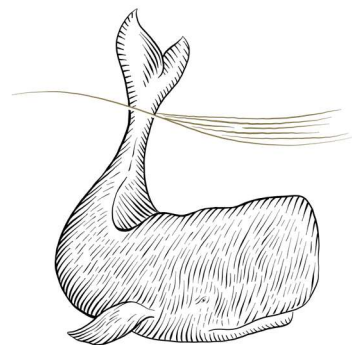
Pale garnet in colour, with delicate aromas of pomegranate and hints of allspice. The palate is light-bodied with structure and a round, lingering cherry finish, elegant and balanced with subtle oak.

FOOD PAIRING

Complements duck breast, grilled salmon, or mushroom-based dishes.

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.



2021 TECHNICAL DATA

pH

3,77

TOTAL EXTRACT

29,40 g/l

RESIDUAL SUGAR

2,3 g/l

TOTAL ACIDITY

6,6 g/l

VINIFICATION

Fermentation: Maceration on skins for 10 days in small open-tank fermenters with regular punch-downs. Maturation: 26 months in third-fill oak barrels. Grape origin: Walker Bay.

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 2111

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

6009888690857 (bottle) | 6009888690864 (box)