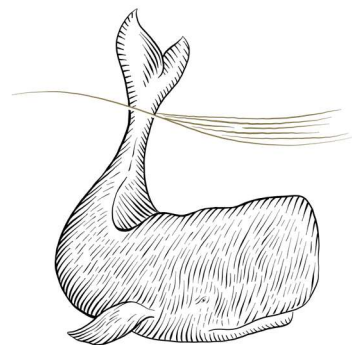




CAPE MOBY

Chardonnay



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chardonnay

PRODUCTION

3.202 bottles

SERVING TEMP.

10–12 °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

2022: A cold, wet winter and a predominantly cool growing season provided ideal conditions for slow ripening, before a short spell of intense heat accelerated the final stages. The result is concentrated, structured wines with vibrant freshness. Walker Bay enjoyed an especially strong vintage.

TASTING NOTES

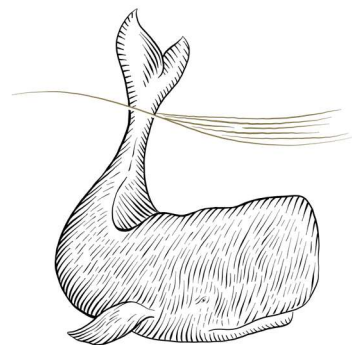
Notes of white stone fruit, apple and peach, with natural acidity and a creamy texture.

FOOD PAIRING

Pairs well with roast chicken, grilled seafood, or a creamy pasta dish.

ATTRIBUTES

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



2022 TECHNICAL DATA

pH

3,75

TOTAL EXTRACT

23,5 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

4,8 g/l

VINIFICATION

Fermentation: 14 days in stainless steel. Maturation: 24 months in third- and fourth-fill barrels. Grape origin: Walker Bay & Stellenbosch.

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.

LO2207

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

600988690710 (bottle) | 6009888690727 (box)