



DAREDEVILS' DRUMS

Blushes Inverse



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

970 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,5 %

AGEING POTENTIAL

15+ 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. 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

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

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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2022 TECHNICAL DATA



pH

3,71

TOTAL EXTRACT

23,0 g/l

RESIDUAL SUGAR

1,4 g/l

TOTAL ACIDITY

4,1 g/l

VINES PLANTED

1999, 2001

CLONE & CULTIVAR

PI48A Pinotage

AVG. YIELD

25,43 hl/ha

ROOTSTOCK

Richter 99

VITICULTURE

Low-intervention viticulture on north-facing blocks, hand-harvested at 23-24° Balling.

HARVEST DATE

28.02.2022

BOTTLING DATE

24.07.2023

VINIFICATION

Hyper-oxidation: the whole bunches were gently pressed and the juice was naturally oxidised over several hours before spontaneous fermentation in egg-shaped vessels. The wine was then matured for 18 months in 30 % new oak, 10 % second-fill and 60 % older barrels.

YEAST

Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.

DRY GOODS

Burgundy Shape, 590g, Cork, Cartons of 6

LOT NO.

LO 2210

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

6009888690932 (bottle)

