



DAREDEVILS' DRUMS

Mashes Extreme



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

1.338 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,5 %

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

"This Pinotage is not made — it is forged. Extended skin contact pushes the fruit to its limits, building layers of colour, structure and intensity. The result is dark, bold and unapologetic: a Pinotage that embraces its wild side."

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

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

Deep and inky in colour, with intense aromas of dark cherry, blackberry and plum, layered with cedar, cocoa and wild herbs. The palate is powerful and concentrated, driven by dark fruit and firm, gripping tannins. A long, structured finish reveals depth, intensity and the wine's considerable ageing potential.

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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2022 TECHNICAL DATA

pH

3,82

TOTAL EXTRACT

29,7 g/l

RESIDUAL SUGAR

1,9 g/l

TOTAL ACIDITY

6,6 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

PI48A Pinotage

AVG. YIELD

35 hl/ha

ROOTSTOCK

Richter 99

VITICULTURE

Low-intervention viticulture on north-facing blocks, with fruit sourced from both slope and flatland sections.

HARVEST DATE

02.03.2022

BOTTLING DATE

19.11.2024

VINIFICATION

After careful selection and hand harvesting, the grapes underwent 15 days of open fermentation, followed by an extended six-month maceration on the skins. The wine was then matured for 20 months in second-fill and older French oak. Fermentation: 15 days in open fermenters, followed by 6 months of extended skin maceration. Maturation: 20 months in second-fill and older French oak.

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.

LO 2214

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

6009804152278 (bottle)

