



DAREDEVILS' DRUMS

Blushes Inverse



2023 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

888 bottles

SERVING TEMP.

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

"This wine began as a dare: could we make a white wine from red Pinotage grapes without stripping away its soul? We didn't bleach it with charcoal — instead, we gently pressed whole bunches and let oxidation naturally mute the colour, not the character. The result is a luminous wine that blurs categories: fresh, mineral and quietly complex. A Pinotage turned inside out, revealing another side of itself — unexpected, but true."

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

2023: An exceptionally wet and cool season led to a long, slow ripening period and significant vintage challenges. Where careful vineyard management prevailed, the conditions produced wines of striking freshness, natural acidity and elegance.

TASTING NOTES

The wine reveals a luminous apricot hue with delicate golden-peach reflections. Expressive aromas of tropical fruit and white flowers are complemented by a subtle hint of vanilla. The palate is vibrant and beautifully balanced, combining juicy stone fruit with refreshing acidity and a fine mineral texture. A long, persistent finish brings freshness, finesse and quiet complexity.

FOOD PAIRING

Cape Malay-spiced prawns, citrus-glazed roast chicken, fresh goat's cheese or delicately spiced Asian dishes. Best served chilled to emphasise its freshness, aromatic character and finesse.

ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





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2023 TECHNICAL DATA



pH

3,80

TOTAL EXTRACT

25,9 g/l

RESIDUAL SUGAR

1,8 g/l

TOTAL ACIDITY

5,4 g/l

VINES PLANTED

1999, 2001

CLONE & CULTIVAR

PI48A Pinotage

AVG. YIELD

30 hl/ha

ROOTSTOCK

Richter 99

VITICULTURE

Low-intervention viticulture following the vine's natural rhythm, with seasonal work (winter spur pruning on cordon-trained vines, composting, cover crops, shoot thinning) and precise canopy management. Pinotage, an early-ripening cultivar, is grown on north-facing blocks ideal for even ripening and balanced acidity, farmed organically and hand-harvested at 23–24° Balling.

HARVEST DATE

21-22.02.2023

BOTTLING DATE

13.02.2024

VINIFICATION

Controlled hyper-oxidation: whole bunches were hand-harvested and gently pressed, and the juice was deliberately splashed and exposed to oxygen for several hours. The wine then underwent spontaneous fermentation with native yeasts in egg-shaped fermenters, full malolactic fermentation, and was aged for 11 months in second- and third-fill French oak 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 2307

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.

