



2023 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

92 % Chenel, 8 % Sauvignon Blanc

PRODUCTION

822 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

12,5 %

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

“From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this handcrafted unfiltered wine. The bunches undergo intracellular fermentation for several months before the wild yeast is allowed to kick in. After partial malolactic conversion, the result is a fully dry wine with intense colour and bouquet and deep but subtle flavours, best reflecting the estate’s unique calcareous terroir.”

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

This Chenel and Sauvignon Blanc blend is true to the terroir, characterised by cool climate and limestone soils. It has apple and peach notes on the nose, minerality and soft acidity on the palate. The oak aromas are well integrated and very subtle on the taste.

FOOD PAIRING

An ideal companion to refined seafood, delicate poultry and light vegetarian dishes; also perfect with oysters, grilled prawns or a creamy goat cheese salad.

ATTRIBUTES

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





DAREDEVILS' DRUMS

Juices Untamed

2023 TECHNICAL DATA

pH

3,7

TOTAL EXTRACT

21,7 g/l

RESIDUAL SUGAR

1,4 g/l

TOTAL ACIDITY

5,2 g/l

VINES PLANTED

2017 / 2003

CLONE & CULTIVAR

CS20C Chenel, SB316D Sauvignon Blanc

AVG. YIELD

23 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

Careful seasonal work: winter spur pruning, composting, shoot thinning, canopy control, disease prevention, bunch selection and cover crop, with a focus on low-intervention practices that preserve freshness and structure. Harvest: picking in multiple passes, focusing on flavour maturity.

HARVEST DATE

01.03.2023

BOTTLING DATE

13.02.2024

VINIFICATION

Harvested by hand, left overnight in a cold room at 6°C, then destemmed, partially crushed and pressed for clarification over 60 hours. Intracellular fermentation for 8 months in a pressurised stainless-steel tank, followed by 2 months in third-fill French barrels.

YEAST

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

DRY GOODS

Burgundy Shape, 450g, Screw Cap, Cartons of 6

LOT NO.

LO2308

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.

