



DAREDEVILS' DRUMS

Skins Agleam

2023 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

93 % Chenel, 7 % Sauvignon Blanc

PRODUCTION

849 bottles

SERVING TEMP.

10–12 °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

“From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild, handcrafted and unfiltered wine. A complex and unusual expression of Chenel, with Sauvignon Blanc adding aromatic lift, the grapes were left as unscathed whole berries for four days of cold soak, gently extracting tannins and distinctive flavours from the skins and seeds.”

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

Medium gold in colour and immediately intriguing. The nose is captivating, with floral, spicy and tropical aromas complemented by distinctive fynbos herbaceous notes. The palate combines a subtle tannic grip with a creamy texture, mineral freshness and delicate acidity leading to a long, balanced finish.

FOOD PAIRING

The intriguing aromas and taste profile make this wine an ideal partner for a variety of food, from refined seafood and delicate poultry to light vegetarian fare — well-suited to oysters, grilled prawns, or a creamy goat cheese salad.

ATTRIBUTES

Organic certified (Ecocert), vegan-friendly (no animal products used), low intervention, unfiltered (natural sediment may appear). Minimal sulphites.





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2023 TECHNICAL DATA

pH

3,69

TOTAL EXTRACT

22,3 g/l

RESIDUAL SUGAR

1,9 g/l

TOTAL ACIDITY

4,9 g/l

VINES PLANTED

2017, 2003

CLONE & CULTIVAR

CS20C Chenel, SB316D Sauvignon Blanc

AVG. YIELD

32 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

Low-vigour vines with excellent natural drainage, farmed organically with minimal, targeted canopy work.

HARVEST DATE

01.03.2023

BOTTLING DATE

13.02.2024

VINIFICATION

The grapes underwent a four-day cold soak before fermentation in a combination of vessels. After fermentation, the wine underwent malolactic fermentation and was matured for 12 months, with 30% in stainless steel, 30% in egg-shaped vessels and 40% in first-fill barriques.

Fermentation: 4-day cold soak followed by fermentation in a combination of vessels.

Maturation: 12 months in 30% stainless steel, 30% egg-shaped vessels and 40% first-fill barriques.

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 2302

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

6009888690970 (bottle) | 6009888690987 (box)

