



SPRINGFONTEIN
SINGLE VINEYARD
PINOTAGE “JONATHAN’S RIDGE”
2017

The specific Single Vineyard vines are (almost) constantly exposed to strong and cool winds from the Atlantic Ocean. The top soil is shallow, with deep, soft limestone rocks in which most of the roots is established and draws minerals from. These extreme conditions result in small Pinotage bunches and berries that are nearly half the size of “normal” Pinotage grown elsewhere in the Cape. The grapes were selected and harvested by hand and left to cool down overnight in a cold room. After destemming, whole berries were cold-soaked for 4 days in 1,000 litre open vats before spontaneous fermentation with indigenous yeast species from the farm. Fermentation was controlled at low temperatures to allow for longer skin maceration and extraction of finer tannins. Malolactic fermentation was completed in barriques, followed by maturation for 19 months in French, American and Hungarian oak. (60% first-fill and 40% second- fill)



Cultivars Clones	100% Pinotage PI48A
Soil	Calcareous Alkaline - soil with high levels of minerals
Rootstock	Richter 99, Pinotage clone PI 48 A
Vines planted	2000
Harvest Date	28.02.2017
Average Yield	24hl/ha
Fermentation	15 days in open 1,000-litre vats at 22-24°C
Bottling Date	15.12.2018
Production	4,042 bottles
Alcohol	15%
pH	3.71
Residual Sugar	2.8g/l
Total Acidity	4.9g/l
Total Extract	31.7g/l



Due to small size berries and long maceration on skins this wine has a more intense and more complex aroma profile. It is rich, full bodied with attractive black and red berry aromas, subtle oak spice, and sweet nuances of caramel.

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