



SPRINGFONTEIN

DAREDEVILS' DRUMS BLUSHES INVERSE

Vintage

2019



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES

100% Pinotage



ALCOHOL LEVEL

13,50%



SERVING TEMP.

14 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

20 years



PRODUCTION

1.641 bottles

WINE DESCRIPTION:

Range: Daredevils' Drums Estate Wine

Story: From the cool Walker Bay limestone ridges of Springfontein comes this wild handcrafted and unfiltered wine. We naturally break down the colour of the juice from the gently pressed whole bunches without any chemical treatments. The wine shows pleasing fresh minerally, complex flavours and a long satisfying finish.

TASTING NOTES:

An attractive apricot color with golden peach hues. Very aromatic on the nose with tropical fruit, floral and vanilla notes. The palate is pleasantly refreshing with a lasting juicy finish.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 6 years - grafted on 18-year-old root system
Average yield: 28,0 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: Hyper-oxidized juice in 600-liter egg fermenters and barriques
Yeast: Indigenous wild Springfontein species
Ecological Status: Unfiltered & Vegan
Maturation: 18 months in 25% first-fill and 75% 3rd fill barriques



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TECHNICAL DATA:

Cultivar & Clones:	Pinotage PI48A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99
Vines planted:	2012
Harvest Date:	43507
Average Yield:	28,0 hl/ha
Fermentation:	Hyper-oxidized juice in 600-liter egg fermenters and barriques
Bottling Date:	23.10.2020
Cellar Master:	Tariro Masayiti

Alcohol	13,5%
Residual Sugar	1,5 g/l
pH	3,6
Total Acidity	5,6 g/l
Total Extract	19,8 g/l



WINEMAKING:

The name "Blushes Inverse" reflects that this white wine is made from red Pinotage grapes. No charcoal was used to strip the color, as is usually done when white wine is made from red grapes. Fully ripe grapes were selected, harvested by hand, and pressed in whole bunches. The juice underwent controlled oxidation to brown color, carefully removing any pink-color pigments present. The juice was fermented in 600-liter egg fermenters and small barriques with indigenous yeast. During fermentation, the brown color drops out, resulting in a beautiful peach to light golden color. The wine went through 100% malolactic fermentation and then matured for 18 months in 25% 1st fill and 75% 3rd fill barriques.