



LIMESTONE ROCKS

Child in Time

2017 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

86 % Petit Verdot, 14 % Pinotage

PRODUCTION

1.092 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Walker Bay

ALCOHOL LEVEL

14,0 %

AGEING POTENTIAL

15-20 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

“Springfontein’s soil is full of limestone rocks, and the roots of our vines thrust deep into the earth to suck in the water and minerals captured there. Like the vintage songs of rock and roll legends, limestone has been the baseline for a myriad of iconic wines.”

RANGE

Limestone Rocks Estate Wine: All of them Pinotage cuvées, the “Limestone Rocks” are rather fleshy and voluminous and bursting with power without missing the minerality that characterizes our terroir. They are created with a maximum of manual work, mature for a long time in barriques before bottling and then, once filled, for many more months in our cellar before we finally release them.

TASTING NOTES

Deep and intense, with aromas of ripe dark berries, plum and violets, complemented by subtle earthy notes and well-integrated oak spice. The palate is full-bodied and structured, combining concentrated dark fruit with firm yet finely textured tannins. Elegant oak adds depth and finesse, while the wine’s freshness and structure support further development in bottle.

FOOD PAIRING

Pairs well with venison, dark-chocolate desserts, or a rich beef and red wine stew.

ATTRIBUTES

Vegan-friendly (no animal products used), low intervention, unfiltered (natural sediment may appear). Minimal sulphites.



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2017 TECHNICAL DATA

pH

3,63

TOTAL EXTRACT

33,6 g/l

RESIDUAL SUGAR

2,8 g/l

TOTAL ACIDITY

5,5 g/l

VINES PLANTED

2005

CLONE & CULTIVAR

PR400D Petit Verdot, PI48A Pinotage

HARVEST DATE

30.03.2017 Petit Verdot / 28.02.2017 Pinotage

AVG. YIELD

30,6 hl/ha Petit Verdot, 40,6 hl/ha Pinotage

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

20.12.2018

VINIFICATION

The grapes were selected and harvested by hand, then kept overnight in a cold room at 5°C. After destemming, the whole berries were cold-soaked for 6 days before spontaneous fermentation with indigenous yeasts in small open French and American oak barriques. The wine was fermented for 10 days with gentle punch-downs every two hours, day and night, to ensure careful extraction of colour, aroma and tannins. After pressing, the wine was returned to the same barrels for malolactic fermentation and subsequent maturation. The wine was matured for 19 months before blending and bottling without filtration.

Fermentation: 10 days in small open French and American oak barriques following a 6-day cold soak.

Maturation: 19 months in 80% first-fill French and American oak and 20% third-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.

LO1713

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

6009888690260 (bottle) | 6009888690277 (box)