



LIMESTONE ROCKS

Dark Side of the Moon



2017 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

46 % Chenin Blanc, 26 % Pinotage, 28 % Chardonnay

PRODUCTION

1.399 bottles

SERVING TEMP.

17–18 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

13,5 %

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

A distinctive Cape blend with a rich and expressive character. The nose shows layers of ripe tropical fruit, lime and grapefruit, complemented by floral and subtle spicy notes. The palate is textured and mineral, combining ripe fruit with freshness and a fine, balanced acidity. A complex and elegant expression of the limestone terroir with excellent ageing potential..

FOOD PAIRING

Cape Malay-spiced prawns, citrus-glazed roast chicken, fresh goat’s cheese, or delicately spiced Asian dishes; best served chilled to highlight its freshness and aromatic finesse.

ATTRIBUTES

Vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.



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2017 TECHNICAL DATA

pH

3,42

TOTAL EXTRACT

22,5 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

5,9 g/l

VINES PLANTED

2009 / 2011

CLONE & CULTIVAR

CN422 Chenin Blanc, PI48A Pinotage, CY227B Chardonnay

HARVEST DATE

23.02.2017 Chenin Blanc / 15.02.2017 Pinotage / 01.02.2017 Chardonnay

AVG. YIELD

33 hl/ha Chenin Blanc, 25 hl/ha Pinotage, 30 hl/ha Chardonnay

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

30.11.2018

VINIFICATION

The individual components were fermented separately in second-fill barriques before being blended. The wine was then matured for 18 months in a combination of first- and second-fill French and Hungarian oak.

Fermentation: In second-fill barriques with indigenous yeasts.

Maturation: 18 months in 40% first-fill French and Hungarian oak barriques and 60% second-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 1712

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

6009881062231 (bottle)