



LIMESTONE ROCKS

Gadda Da Vida



2018 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

70 % Pinotage, 30 % Petit Verdot

PRODUCTION

1.073 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

14,5 %

AGEING POTENTIAL

30+ 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 expressive, with intense aromas of dark berries, ripe plum and subtle oak spice. The palate is rich and concentrated, with a pronounced mineral character, firm yet velvety tannins and well-balanced freshness. A powerful and structured Cape blend with impressive depth and the potential to develop gracefully over many years.

FOOD PAIRING

Best served with grilled red meats, aged hard cheeses or roast dishes; avoid delicate proteins such as fish or boiled vegetables, which the wine’s structure and intensity would overpower.

ATTRIBUTES

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





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2018 TECHNICAL DATA

pH

3,83

TOTAL EXTRACT

29,3 g/l

RESIDUAL SUGAR

1,1 g/l

TOTAL ACIDITY

5,9 g/l

VINES PLANTED

2003 / 2005

CLONE & CULTIVAR

PI48A Pinotage, PR400D Petit Verdot

HARVEST DATE

27.02.2018 Pinotage / 06.04.2018 Petit Verdot

AVG. YIELD

24 hl/ha Pinotage, 23 hl/ha Petit Verdot

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

21.12.2020

VINIFICATION

The grapes were selected and harvested by hand to ensure only the best fruit was brought into the cellar. After de-stemming, the grapes were cold-macerated for 6 days and fermented separately in open new American and French oak barriques with indigenous yeasts. Gentle, regular punch-downs ensured careful extraction of colour, flavour and fine tannins. Fermentation in small new oak barriques encouraged close integration of oak and grape tannins while enhancing the varietal character. After alcoholic fermentation, malolactic fermentation was completed in the same barrels, followed by 18 months of maturation.

Maturation: 18 months in 70% new French and American oak and 30% 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 1818

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

6009888690284 (bottle) | 6009888690291 (box)

