



LIMESTONE ROCKS

Whole Lotta Love



2018 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

51 % Pinotage, 23 % Petit Verdot, 20 % Shiraz, 6 % Chenin Blanc

PRODUCTION

1.086 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

14 %

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 The "Limestone Rocks" wines are rather fleshy and voluminous, bursting with power without missing the minerality that characterizes our terroir. Created with a maximum of manual work, they mature for a long time in barriques before bottling and then spend many more months in our cellar before release.

TASTING NOTES

Deep and expressive, with layered aromas of ripe berry fruit, dark cherries and subtle oak spice. The palate is rich and concentrated, with a distinct mineral character and beautifully textured, velvety tannins. A powerful yet balanced Cape blend, with the structure and depth to develop gracefully over many years.

FOOD PAIRING

Pairs well with grilled game meats, peppered steak, or a mature hard cheese.

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

3,8

TOTAL EXTRACT

29,7 g/l

RESIDUAL SUGAR

1,8 g/l

TOTAL ACIDITY

5,6 g/l

VINES PLANTED

2003 / 2005

AVG. YIELD

24,6 hl/ha Pinotage, 35,9 hl/ha Chenin Blanc, 30,5 hl/ha Shiraz, 23 hl/ha Petit Verdot

CLONE & CULTIVAR

PI48A Pinotage, SH21A Shiraz, PR400D Petit Verdot

ROOTSTOCK

Richter 99 / Ramsey

HARVEST DATE

27.02.2018 Pinotage / 06.03.2018 Shiraz / 30.04.2018 Petit Verdot / 28.02.2018 Chenin Blanc

BOTTLING DATE

21.12.2020

VINIFICATION

Each variety was cold-macerated separately for 4–6 days and fermented spontaneously with indigenous yeasts. Pinotage was fermented in open 100% new American oak barriques, Petit Verdot in French oak, and the Shiraz as whole bunches in French and Hungarian oak barriques. The Chenin Blanc was fermented separately in oak. All components received gentle punch-downs every two hours over 7 days. After pressing, the wines underwent malolactic fermentation in the same barrels. The individual components were matured for 18 months before blending.

Fermentation: Separate fermentation of the individual varieties, including whole-bunch Shiraz.

Maturation: 18 months, with the final blend comprising 40% new oak, 30% second-fill and 30% 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.

LO1819

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.

