



DAREDEVILS' DRUMS

Bunches Broken

2019 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Shiraz

PRODUCTION

363 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

12,5 %

AGEING POTENTIAL

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

“From the cool Walker Bay limestone ridges of Springfontein Wine Estate comes this wild, handcrafted and unfiltered wine. Selected Shiraz bunches are stem-snapped on the vine and left to sun-ripen for two weeks, concentrating flavour, colour and structure while retaining freshness. The result is a rich, full-bodied expression of Shiraz with remarkable depth and character.”

RANGE

Daredevils' Drums is where we throw the rulebook out of the cellar door. It is our playground for wild ideas and unconventional methods — wines born from curiosity, instinct and a touch of madness. We are not here to play it safe. These are wines that challenge convention and explore unexpected expressions of Pinotage, celebrating the freedom to do things differently.

TASTING NOTES

Prominent dark fruit, spice and sweet notes on the nose. The palate is packed with concentrated layers of dark fruit, supported by juicy, supple tannins. A rich and powerful wine with depth and structure that will continue to evolve and gain complexity over the years..

FOOD PAIRING

Suited to venison, biltong, or rich dark-chocolate desserts.

ATTRIBUTES

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





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2019 TECHNICAL DATA

pH

3,59

TOTAL EXTRACT

28,3 g/l

RESIDUAL SUGAR

2,7 g/l

TOTAL ACIDITY

5,3 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

SH21A Shiraz

AVG. YIELD

30 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

Low-intervention, organic viticulture. Selected Shiraz bunches were stem-snapped on the vine and left to ripen for approximately two weeks before hand harvesting.

HARVEST DATE

21.02.2019 / 04.03.2019

BOTTLING DATE

10.02.2021

VINIFICATION

As the name "Bunches Broken" suggests, selected Shiraz bunches were uniquely ripened by snapping the stems and leaving the bunches hanging on the vine for two weeks. This concentrated flavour compounds, colour, organic acids, sugars and tannins while careful monitoring ensured that the fruit retained freshness and did not over-ripen. The grapes were then carefully selected and harvested by hand, followed by a short cold soak. Whole bunches and lightly crushed grapes were fermented spontaneously with indigenous yeasts in 1,000-litre open fermenters. The wine was matured for 22 months in 30% first-fill and 70% third-fill oak barriques.

YEAST

Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.

DRY GOODS

Burgundy Shape, 590g, Cork, Carton of 6

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.

