



LIMESTONE ROCKS

Dark Side of the Moon



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

33 % Chardonnay, 22 % Pinotage, 45% Chenin Blanc

PRODUCTION

754 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

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

“Limestone Rocks Estate Wine: Wines shaped by Springfontein’s distinctive limestone terroir, the Limestone Rocks range combines depth, texture and generous fruit with the mineral character that defines the site. Crafted with a high degree of manual intervention and given extended maturation before release, these wines aim to express both the richness of the vintage and the distinctive character of our limestone soils.”

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.

VINTAGE

2020: A mild yet moderate growing season, with no major heat extremes, allowed for even and complete ripening. The wines combine ripe fruit and concentration with freshness and well-defined structure.

TASTING NOTES

An expressive blend with layers of tropical fruit, lime and grapefruit, complemented by delicate floral and spicy notes. The palate is vibrant and textured, combining juicy citrus and ripe fruit with refreshing acidity and a subtle mineral character. A long, balanced finish brings together freshness, complexity and the distinctive limestone character of the site.

FOOD PAIRING

Pairs beautifully with grilled prawns, roast chicken, Cape Malay cuisine, creamy risotto, grilled fish or mature soft cheeses.

ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





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2020 TECHNICAL DATA

pH

3,67

TOTAL EXTRACT

23,1 g/l

RESIDUAL SUGAR

3,4 g/l

TOTAL ACIDITY

5,1 g/l

VINES PLANTED

2009 / 2011

CLONE & CULTIVAR

CN422 Chenin Blanc, PI48A Pinotage, CY227B Chardonnay

HARVEST DATE

06.02.2020 – 11.02.2020

AVG. YIELD

12 hl/ha

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

02.11.2021

VINIFICATION

The grapes were selected, harvested and sorted by hand, then kept in a cold room overnight, cooling to 7°C. At processing, the destemmed grapes were fermented for 16 days with indigenous yeast species. The wine matured for 18 months in 60% in egg-shaped fermenters for 6 months, 40% in new French and American oak barrels.

YEAST

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

DRY GOODS

Burgundy Shape, 450g, Screw Cap, Cartons of 6

LOT NO.

LO 2012

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

6009888690321 (bottle) | 6009888690567 (box)

