



LIMESTONE ROCKS

Gadda Da Vida



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

55 % Cab. Sauvignon, 25 % Merlot, 20 % Pinotage

PRODUCTION

950 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Springfontein Rim

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.

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

Deep and expressive, with intense aromas of dark fruit and ripe berries, complemented by subtle oak spice. The palate is rich and concentrated, with a pronounced mineral character, firm yet finely textured tannins and a balanced freshness. A powerful, structured wine with depth and the potential to develop gracefully over many years.

FOOD PAIRING

Pairs particularly well with grilled red meats, roast dishes, game and 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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2020 TECHNICAL DATA

pH

3,82

TOTAL EXTRACT

34,1 g/l

RESIDUAL SUGAR

2,3 g/l

TOTAL ACIDITY

5,1 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

CS27A Cab Sauvignon, MO343A Merlot, PI48A Pinotage

AVG. YIELD

30 hl/ha

ROOTSTOCK

Richter 99 & Ramsey

HARVEST DATE

24.03.2020 / 18.02.2020 / 19.03.2020

BOTTLING DATE

29.10.2021

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 5 days in open-top food-grade polymer fermenters, with regular punch-downs to extract colour, flavour and fine tannins. Fermentation was carried out slowly over 5 weeks in French oak barrels, with 40% new oak, 30% second-fill and 30% third-fill. The wine was then matured for a total of 18 months.

Fermentation: Slow fermentation following a 5-day cold maceration, with regular punch-downs.

Maturation: 18 months in 40% new, 30% second-fill and 30% third-fill French 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 2011

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.

