



LIMESTONE ROCKS

Whole Lotta Love



2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

52 % Pinotage, 48 % Shiraz

PRODUCTION

754 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Springfontein Rim

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: 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 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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2020 TECHNICAL DATA

pH

3,74

TOTAL EXTRACT

29,9 g/l

RESIDUAL SUGAR

1,7 g/l

TOTAL ACIDITY

4,9 g/l

VINES PLANTED

2003 / 2005

CLONE & CULTIVAR

PI48A Pinotage, SH21A Shiraz

HARVEST DATE

19.02.2020 Pinotage / 10.03.2020 Shiraz

AVG. YIELD

6,25 hl/ha Pinotage, 32,26 hl/ha Shiraz

ROOTSTOCK

Richter 99 / Ramsey

BOTTLING DATE

29.10.2021

VINIFICATION

The Pinotage was cold-macerated for 6 days and fermented spontaneously with indigenous yeasts in open 100% new American oak barriques. The Shiraz grapes were ripened on the vine by breaking the bunches and leaving them hanging for 10 days, then fermented as whole bunches in open 100% new French and Hungarian oak barriques. Both varieties were given gentle punch-downs every two hours for 7 days to optimize the extraction of colour, aroma and tannins. After fermentation, the wine was pressed off the skins and returned to the same barrels for malolactic fermentation. The individual components were matured for 18 months before blending.

Fermentation: Slow fermentation of partially crushed Pinotage and 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.

LO2012

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) | 6009888690338 (box)

