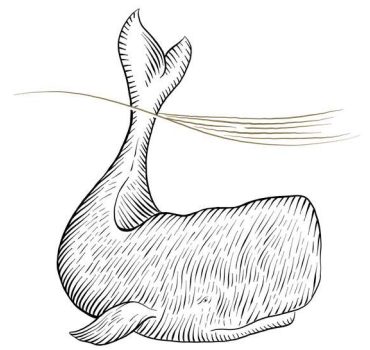




CAPE MOBY

Red

2021 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

57 % Shiraz, 28 % Merlot, 15 % Cabernet Sauvignon

PRODUCTION

8.358 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Walker Bay

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

10 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

“This wine bails from the path of Abab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, and wine and whales are the stuff of legends. It’s a saga of cold nights, hot days, driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.”

RANGE

Cape Moby: Springfontein’s non-estate sister label, offering approachable wines from selected vineyards and parcels outside the estate’s organic certification programme. Named after the great whales that pass along the Walker Bay coast, Cape Moby wines combine classic varietal character with the freshness and distinctive coastal influence of the region.

VINTAGE

2021: A cool, slow-growing season with excellent winter rainfall resulted in extended hang time and gradual ripening. The vintage produced wines with remarkable freshness, depth and structure, combining ripe fruit with a refined, balanced character..

TASTING NOTES

A classic, full-bodied blend with aromas and flavours of ripe red and dark fruit, subtle liquorice and warm spice. The palate is generous yet balanced, with fresh acidity, supple tannins and a smooth, well-integrated texture. A persistent, elegant finish brings depth and finesse.

FOOD PAIRING

Pairs beautifully with grilled steak, slow-cooked beef, hearty stews, peppered venison or mature hard cheeses.

ATTRIBUTES

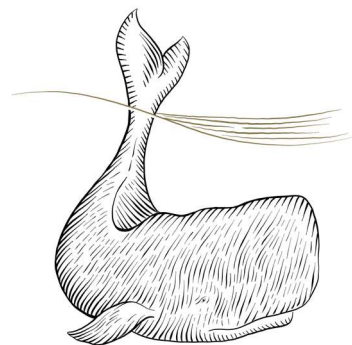
Vegan, low-intervention. Not certified organic — Cape Moby and Vino Vito are Springfontein’s non-estate sister labels and fall outside the organic certification programme.



CAPE MOBY

Red

2021 TECHNICAL DATA



pH

3,47

TOTAL EXTRACT

29,5 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

6,2 g/l

VINIFICATION

The different varieties were vinified separately in small fermenters with regular punch downs to extract colour, aroma and soft tannins. After fermentation, each variety was pressed to barriques separately for malolactic fermentation and then matured in third- and fourth-fill barriques for 16 months. Fermentation: 8–14 days on the skins in small open fermenters with regular punch downs. Maturation: 16 months in third-fill and fourth-fill barrels.

YEAST

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

DRY GOODS

Bordeaux Shape, 460g, Screw Cap, Carton of 6

LOT NO.

LO 2106

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

6009888690758 (bottle) | 6009888690765 (box)