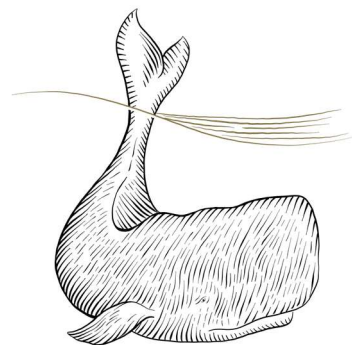




CAPE MOBY

White

2021 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

62 % Semillon, 38 % Sauvignon Blanc

PRODUCTION

4.139 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Western Cape (Walker Bay)

ALCOHOL LEVEL

11,0 %

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 of remarkable freshness, depth and structure, with excellent ageing potential.

TASTING NOTES

Pleasantly aromatic, with fresh apple, pear and tropical fruit notes on the nose. The palate is bright and refreshing, with gentle acidity, a supple texture and a clean, lingering finish.

FOOD PAIRING

Complements fresh seafood, light pasta dishes, sushi, ceviche or citrus-dressed salads

ATTRIBUTES

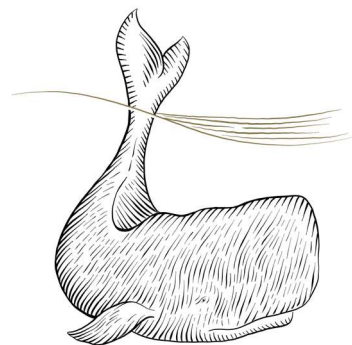
Vegan, low-intervention. Not certified organic — Cape Moby and Vino Vito are Springfontein’s non-estate sister labels and fall outside the organic certification programme.



CAPE MOBY

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2021 TECHNICAL DATA



pH

3,3

TOTAL EXTRACT

19,4 g/l

RESIDUAL SUGAR

2,7 g/l

TOTAL ACIDITY

6,5 g/l

VINIFICATION

The grapes were harvested by hand at the first signs of ripeness to preserve fresh fruit aromas and a light, elegant texture. After overnight cooling in the cold room, the grapes were carefully hand-sorted before pressing. Semillon and Sauvignon Blanc were fermented separately in stainless steel tanks with indigenous yeasts. The components were blended 12 months after fermentation and the wine was subsequently bottled. Fermentation: 8–14 days in stainless steel tanks. Maturation: 18 months in stainless steel.

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 2102

A-CODE

[A-Code]

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.