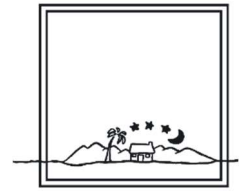




TERROIR SELECTION

# Pinotage

2021 WINE PROFILE



## AREA

Stanford, Western Cape, South Africa

## GRAPE VARIETIES

100 % Pinotage

## PRODUCTION

3.038 bottles

## SERVING TEMP.

16–18 °C

## APPELLATION

W.O. Springfontein Rim

## ALCOHOL LEVEL

13,5 %

## AGEING POTENTIAL

15+ years

## RECOMMENDED STORAGE

Cool, dark and temperature-stable

## TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean, indigenous fynbos vegetation.

## SOIL

Highly alkaline limestone of marine sedimentary origin.

## STORY

*“From the active limestone rim of Springfontein, shaped by the cool Atlantic influence and surrounded by indigenous fynbos, this Pinotage is a pure expression of our “Kalksteen” terroir. The nearby Kleinrivier mountains shelter the vineyards, while the ocean moderates the climate, allowing the grapes to ripen slowly and retain freshness, structure and precision.”*

## RANGE

The Terroir Selection range consists of single-varietal wines that highlight freshness, fruit purity, and subtle nuance. Grapes are sourced mainly from the estate’s flatter, front-facing vineyard blocks, allowing each variety to express itself with clarity and precision. Together, the Terroir Selection wines present a clear, site-driven expression of the estate — the purest and most direct interpretation of the vineyard’s character.

## 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

Ripe cherry and dark plum lead to subtle herbal and savoury notes on the nose. The palate is finely structured, with layers of dark fruit, integrated oak and supple, well-rounded tannins. Freshness carries through to a long, savoury finish, while the wine’s depth and balance promise further development with bottle age.

## FOOD PAIRING

Pairs beautifully with grilled red meats, aged cheeses, rich stews and roasted root vegetables.

## ATTRIBUTES

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

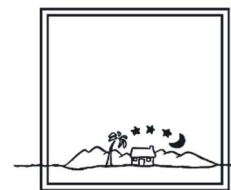




TERROIR SELECTION

# Pinotage

2021 TECHNICAL DATA



pH

3,9

TOTAL EXTRACT

30,8 g/l

RESIDUAL SUGAR

1,4 g/l

TOTAL ACIDITY

5,7 g/l

VINES PLANTED

1999, 2004, 2015

CLONE & CULTIVAR

PI48A Pinotage

HARVEST DATE

04.03.2021

AVG. YIELD

12 hl/ha

ROOTSTOCK

Richter 99

BOTTLING DATE

26.07.2023

VINIFICATION

*Cold maceration for 4 days, followed by 16 days of fermentation with regular punch-downs. Malolactic fermentation took place over 8 days, followed by 24 months of maturation in French oak barriques (25% first-fill, 75% second-fill).*

YEAST

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

DRY GOODS

*Burgundy Shape, 450g, Screw Cap, Carton of 6*

LOT NO.

LO 2108

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

*6009888690772 (bottle) | 6009888690789 (box)*

