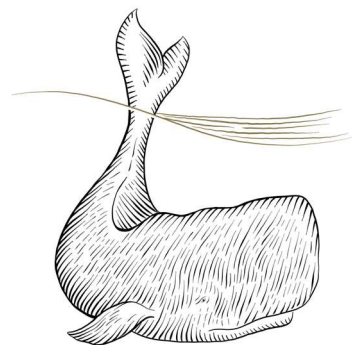




CAPE MOBY

Red



2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

49 % Shiraz, 33 % Merlot, 18 % Cabernet Sauvignon

PRODUCTION

11.493 bottles

SERVING TEMP.

16–18 °C

APPELLATION

W.O. Western Cape (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

2022: A cold, wet winter and a predominantly cool growing season provided ideal conditions for slow ripening, before a short spell of intense heat accelerated the final stages. The result is concentrated, structured wines with vibrant freshness. Walker Bay enjoyed an especially strong vintage.

TASTING NOTES

A classic, full-bodied blend showing ripe red and dark fruit, subtle liquorice and spicy notes. The palate is generous and well structured, with supple, well-integrated tannins and a balanced freshness. A long, elegant finish adds depth and finesse.

FOOD PAIRING

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

ATTRIBUTES

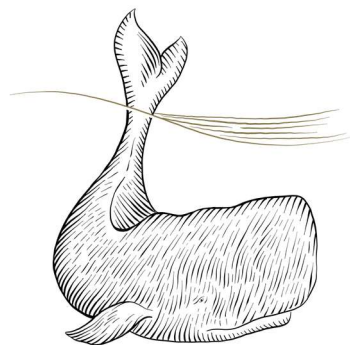
Vegan, low-intervention. Not certified organic — Cape Moby and Vito are Springfontein’s non-estate sister labels and fall outside the organic certification programme.



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2022 TECHNICAL DATA



pH

3,52

TOTAL EXTRACT

29,2 g/l

RESIDUAL SUGAR

2,7 g/l

TOTAL ACIDITY

5,9 g/l

VINIFICATION

17 days of fermentation on skins in small open fermenters. Maturation: 18 months in third-fill barrels and 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.

LO2211

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.

BARCODES

6009804152087 (bottle) | 6009804152384 (box)