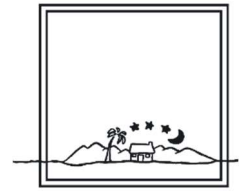




TERROIR SELECTION

Pinotage

2022 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Pinotage

PRODUCTION

10.755 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, texture 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

2022: A cold, wet winter was followed by a predominantly cool growing season, allowing for slow and even ripening. A short period of intense heat towards harvest accelerated final maturation. The vintage produced wines of concentration and structure, balanced by vibrant natural freshness. For Walker Bay, 2022 was an exceptionally strong vintage.

TASTING NOTES

Aromas of blackberry, dark plum and clove lead into a structured palate with dark fruit, subtle spice and well-integrated oak. Firm, finely grained tannins and vibrant freshness provide structure, while a long, savoury finish underlines the wine’s limestone origin and ageing potential.

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.

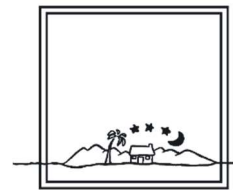




TERROIR SELECTION

Pinotage

2022 TECHNICAL DATA



pH

3,8

TOTAL EXTRACT

31,0 g/l

RESIDUAL SUGAR

1,6 g/l

TOTAL ACIDITY

5,8 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

PI48A Pinotage

AVG. YIELD

30 hl/ha

ROOTSTOCK

Richter 99

VITICULTURE

Low-intervention, seasonal vineyard work; north-facing, and flatland blocks; hand-harvested at 23–24° Balling.

HARVEST DATE

28.02.2022 / 05.03.2022

BOTTLING DATE

18.11.2024

VINIFICATION

10 days of fermentation in 1,000 L open fermenters; matured for 20 months (30% second-fill / 70% third-fill French oak barriques).

YEAST

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

DRY GOODS

Burgundy Shape, 450g, Screw Cap, Cartons of 6

LOT NO.

LO 2213

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

6009804152490 (bottle) | 6009804152490 (box)

