



TERROIR SELECTION CHENIN BLANC

2021



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Chenin Blanc



ALCOHOL LEVEL

13,0 %



WINE STORAGE

10-15 °C



SERVING TEMP.

14 °C



AGEING POTENTIAL

20+ years



PRODUCTION

5.000 bottles

STORY

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Chenin Blanc with its great ageing potential is a wonderful expression of our estate's unique "Kalksteen" terroir, its particular fynbos vegetation around, the Antarctic Sea waters close behind and the massive cloud catching Kleinrivier mountain range just in front.

RANGE

Terroir Selection Estate Wine: The wines under the surname "Terroir Selection" are single varietal Chenin Blanc / Chenel and Pinotage, whose grapes are mainly from the flatter front plots of our farm, and whose taste tends to be fruity, fresh, and delicately nuanced.

WINEMAKING

Grapes were harvested by hand early morning and left overnight in a cold room at 6 °C. The following morning the grapes were destemmed, partially crushed, and pressed into stainless steel tanks for clarification over 60 hours. Cleared juice was then fermented and matured with indigenous yeast species in egg-shaped fermenters (34 %) and third-fill barriques (66 %).

TASTING NOTES

This Chenin Blanc is true to the terroir characterized by cool climate and limestone soils. It has fresh fruit aromas on the nose and rich minerality and soft acidity on the palate. The oak aromas are well integrated and very subtle on taste. The palate is lively, creamy and finishes off well with good length.





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TECHNICAL DATA



Alcohol:	13,0 %
Residual Sugar:	2,4 g/l
pH:	3,7
Total Acidity:	5,5 g/l
Total Extract:	20,5 g/l

Terroir: Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation

Soil: High Alkaline Maritime Limestone

Vines planted: 2003 / 2015

Clones & Cultivar: CN422A+SN24 Chenin Blanc

Average Yield: 36 hl/ha

Rootstock: Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 01.03.2021, 04.03.2021

Yeast: Indigenous Wild Springfontein Species

Fermentation: Fermentation in egg-shaped fermenters (34 %) and third-fill barriques (66 %)

Maturation: In aforesaid egg-shaped vats and barriques

Bottling Date: 22.12.2022

Dry Good: Burgundy Shape, 450g, Screw Cap, Carton of 6

Others: Certified Organic, Fully Vegan & Unfiltered

