



## TERROIR SELECTION CHENEL

2022



### APPELLATION

Springfontein Rim



### AREA

RSA, Stanford, Western Cape



### GRAPE VARIETIES

100 % Chenel



### ALCOHOL LEVEL

13,0 %



### WINE STORAGE

10-15 °C



### SERVING TEMP.

8-12 °C



### AGEING POTENTIAL

10 years



### PRODUCTION

2.850 bottles

### STORY

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Chenel 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

The grapes were harvested by hand early in the morning and left in a cold room at 6 °C overnight. The following morning, the grapes were whole bunch pressed into stainless steel tanks for clarification over 60 hours. Cleared juice was then fermented with indigenous yeast species in egg shaped fermenters and 2<sup>nd</sup> fill French oak barriques.

### TASTING NOTES

This Chenel is true to the terroir characterized by cool climate and limestone soils. It has apple and peach notes on the nose, minerality and soft acidity on the palate. The oak aromas are well integrated and very subtle on the taste.





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### TECHNICAL DATA



<b>Alcohol:</b>	13,0 %
<b>Residual Sugar:</b>	1,8 g/l
<b>pH:</b>	3,5
<b>Total Acidity:</b>	5,0 g/l
<b>Total Extract:</b>	19,7 g/l

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

**Soil:** High Alkaline Maritime Limestone

**Vines planted:** 2017

**Clones & Cultivar:** CS20C Chenel

**Average Yield:** 61 hl/ha

**Rootstock:** Ramsey

**Harvest:** Hand-picked grapes, Hand-sorted

**Harvest Date:** 04.03.2022

**Yeast:** Indigenous Wild Springfontein Species

**Fermentation:** Slow fermentation in egg-shaped fermenters and 1<sup>st</sup> first-fill barriques

**Maturation:** Matured for 8 months in aforesaid egg-shaped fermenters and barriques

**Bottling Date:** 22.02.2023

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

**Others:** Certified Organic, Fully Vegan & Unfiltered

