



SPRINGFONTEIN WINE ESTATE

# SINGLE VINEYARD | JIL'S DUNE CHENIN BLANC 2022

## COMMERCIAL DATA



### AREA

Stanford, Western Cape, RSA



### APPELLATION

W.O. Springfontein Rim



### GRAPE VARIETIES

100 % Chenin Blanc

### % ALCOHOL LEVEL

13,0 %



### WINE STORAGE

11-13 °C



### SERVING TEMP.

10-12 °C



### AGEING POTENTIAL

15+ years



### PRODUCTION

2,819 bottles

### STORY

This Chenin Blanc comes exclusively from the old Single Vineyard Block #14, rooted in limestone dunes near the mixing zone of the Benguela and Agulhas currents. The cool, misty microclimate and calcareous terroir give the wine its unique character. Named Jil's Dune after daughter, Amelie Jil Weber, the wine honours the dune behind the farm where she spent her childhood by the ocean, and where every winter the whales return to the bay.

### RANGE

**Single Vineyard Estate Wine:** Springfontein Crus designated as "Single Vineyard" are terroir wines in the truest sense. The grapes come from a precisely defined, block #14 that stands out due to its unique soil character, exposure and weather patterns expressing the sense of place. These distinctive features justify the focused, meticulous work needed in the vineyard and cellar to fully express the block's singular character.

### VINTAGE

2022 highlights: The growing season offered ideal conditions, with well-timed rainfall, mild temperatures and minimal vine stress, thanks to the absence of heat spikes. Harvest began in mid-February, aligning with the usual picking period and benefiting from consistently favourable weather. This vintage delivered a larger crop, nice fruit quality, largely due to the lack of disease pressure throughout the season.

### TASTING NOTES

A bright and elegant expression of Chenin Blanc opens with vibrant aromas of pineapple, citrus zest and delicate white blossoms, lifted by a subtle hint of oak and vanilla. On the palate: fresh and harmonious, with a soft and juicy entry that evolves into a mineral, sapid core. A whisper of natural CO<sub>2</sub> adds a touch of energy and volume, while the fruit lingers beautifully on a crisp, clean finish. This wine embodies the finesse, versatility, and tension that Springfontein's terroir brings to life.

### ATTRIBUTES

Organic certified (Ecocert), vegan-friendly (no animal products used), low intervention, unfiltered (natural sediment may appear). Minimal sulphites.

### FOOD PAIRING

Its versatility shines across a wide gastronomic spectrum. An ideal companion to refined seafood, delicate poultry and light vegetarian dishes. Also perfect with oysters, grilled prawns or a creamy goat cheese salad. Whether served with a simple citrus marinated fish or a gourmet risotto, our Jil's Dune elevates every dish with grace and structure.





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### TECHNICAL DATA



<b>ALCOHOL</b>	13,0 %
<b>RESIDUAL SUGAR</b>	2,5 g/l
<b>pH</b>	3,55
<b>TOTAL ACIDITY</b>	5,7 g/l
<b>TOTAL EXTRACT</b>	20,7 g/l

#### TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean. Strong ocean breeze and wide day night temperature shift. Organic farming, surrounded by indigenous fynbos vegetation. Low yields, slow ripening, high natural acidity. Ideal conditions for vibrant, mineral driven and age worthy Chenin Blanc.

#### SOIL

The soil is a mix of marine-origin limestone and sandy dune material. It encourages deep rooting, leading to resilience and complexity in the grapes. The high active lime content helps retain natural acidity and contributes to the wine's signature saline, textured profile. This single vineyard block enjoys full sun exposure throughout the day. Its elevated position and gentle slope allow for optimal drainage and air circulation, reducing disease pressure naturally.

**VINES PLANTED** 2003

**AVG. YIELD** 25 hl/ha

**CLONE & CULTIVAR** CN422A Chenin Blanc

**ROOTSTOCK** Ramsey

#### VITICULTURE

Careful seasonal work: winter spur pruning on cordon-trained vines, composting, spring shoot thinning, canopy control, summer disease prevention, bunch selection, cover crop... The focus is on low intervention practices that respect the vine's natural rhythm, enhance limestone soil expression, and preserve freshness and structure in the fruit. Harvest: Picking in multiple passes, to focus on flavor maturity.

**HARVEST DATE** 23.03.2022

#### VINIFICATION

Hand-harvested grapes were chilled overnight in a cold room to preserve aromatic integrity and slow enzymatic activity. Whole bunches were sorted, loaded directly into the press and allowed to undergo 6 hours of skin contact prior to gentle whole bunch pressing. Spontaneous alcoholic fermentation lasted for 16 days, split between egg-shaped fermenters and oak barriques. Malolactic fermentation occurred in the same vessels. The wine was then aged for 12 months: 30% in 1st fill barriques, 40% in 2nd fill barriques and 30% in egg-shaped fermenters.

**YEAST** Wild fermentation with indigenous limestone fynbos yeasts and native cellar microflora.

**BOTTLING DATE** 02.07.2023

**DRY GOODS** Burgundy Shape, 590g, Cork, Cartons of 6





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