



TERROIR SELECTION CHENIN BLANC 2022

COMMERCIAL DATA



AREA

STANFORD, WC, SOUTH AFRICA



GRAPE VARIETIES

95 % CHENIN BLANC
5 % SAUVIGNON BLANC



WINE STORAGE

10-15°C



AGEING POTENTIAL

20+ years



APPELLATION

SPRINGFONTEIN RIM



% ALCOHOL LEVEL

13%



SERVING TEMP.

14 °C



PRODUCTION

5'219 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.

VINTAGE

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, largely due to the lack of disease pressure throughout the season. The result: exceptional fruit quality, particularly in early ripening, which showed striking flavour concentration at optimal sugar levels and phenolic ripeness

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.

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 Chenin Blanc elevates every dish with grace and structure.



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TECHNICAL DATA



ALCOHOL	13,00 %
RESIDUAL SUGAR	1,7 g/l
pH	3,55
TOTAL ACIDITY	5,3 g/l
TOTAL EXTRACT	21,7 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.

SOIL

High alkaline maritime limestone (marine sedimentary origin). Topsoil: sandy to sandy loam, well-drained and low in fertility. Rich in active lime enhances minerality and tension. Encourages deep roots and natural vine balance. Contributes to purity, freshness and subtle salinity in the wine.

VINES PLANTED

2003 / 2015

AVG. YIELD

17,81 hl/ha

CLONE & CULTIVAR

CN422A+SN24 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

10/03/2022
11/03/2022
21-22/02/2022

VINIFICATION

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 %).

YEAST

Wild fermentation with native limestone fynbos and cellar yeasts

BOTTLING DATE

22/02/2023

DRY GOODS

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

