



SINGLE VINEYARD

“Jil's Dune” Chenin Blanc

2020 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenin Blanc

PRODUCTION

1.553 bottles

SERVING TEMP.

10-12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

20+ 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

“All grapes of this purely organic Single Vineyard Chenin Blanc derive from one of Springfontein’s oldest blocks, #14, nestled in the estate’s limestone dunes. Within reach of the Benguela and the Agulhas current’s mixing zone, you can hear, smell and almost see the freezing sea waters swell and mist, not a handful of miles away, which in Walker Bay’s winter attract the calving whales. For this wine, the two oceans create a cool microclimate so unique as our tiny piece of earth’s calcareous soils.”

RANGE

Single Vineyard Estate Wine: Terroir wines in the narrowest sense of the word are the Springfontein Crus identified as “Single Vineyard”. The grapes come from a selected, precisely defined and controlled parcel that stands out among the plots surrounding it; through the concentration and character of its soil, its orientation towards the sun, or the particularities of wind and weather. Such a parcel warrants the greatest effort, both in the vineyard and in the cellar, to reveal and preserve its very special character.

VINTAGE

2020: A mild yet moderate growing season, with no major heat extremes, allowed for even and complete ripening. The wines combine ripe fruit and concentration with freshness and well-defined structure.

TASTING NOTES

Ripe citrus and stone fruit aromas unfold with hints of white peach, lemon zest and subtle floral notes. The palate is rich yet finely balanced, combining generous fruit with lively acidity, a delicate saline character and well-integrated oak. A long, focused finish reveals the wine’s depth and distinctive limestone character.

FOOD PAIRING

Complements fresh seafood, roast poultry, oysters, grilled prawns or a creamy risotto.

ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





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2020 TECHNICAL DATA

pH

3,51

TOTAL EXTRACT

22,2 g/l

RESIDUAL SUGAR

3,5 g/l

TOTAL ACIDITY

5,1 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

CN422A Chenin Blanc

HARVEST DATE

06.02.2020

AVG. YIELD

43 hl/ha

ROOTSTOCK

Ramsey

BOTTLING DATE

02.11.2022

VINIFICATION

Grapes for this wine were selected and harvested by hand and left to cool down overnight in a cold room. The grapes were pressed whole bunch and the juice clarified over 36 hours, before fermenting in small barriques. Indigenous yeast species were used to ferment the wine for 30 days. This was followed by malolactic fermentation in the same vats and barriques. The wine was matured for 10 months in 50 % second-fill & 50 % third-fill barriques. Fermentation: 30 days in 50 % second-fill & 50 % in third-fill barriques. Maturation: 10 months in aforementioned vats.

YEAST

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

DRY GOODS

Burgundy Shape, 590g, Cork, Carton of 6

LOT NO.

LO 2016

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.

