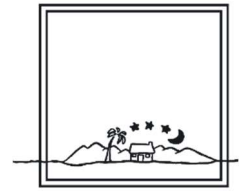




TERROIR SELECTION

Chenel

2021 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenel

PRODUCTION

2.930 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

10+ 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

“From the active limestone rim of Springfontein, shaped by the cool Atlantic influence and surrounded by indigenous fynbos, this Chenel is a pure expression of our “Kalksteen” terroir. The nearby Kleinrivier mountains shelter the vineyards, while the ocean moderates the climate, allowing the grapes to ripen slowly and retain freshness, texture and precision.”

RANGE

The Terroir Selection range consists of single-varietal wines that highlight freshness, fruit purity, and subtle nuance. Grapes are sourced mainly from the estate’s flatter, front-facing vineyard blocks, allowing each variety to express itself with clarity and precision. Together, the Terroir Selection wines present a clear, site-driven expression of the estate — the purest and most direct interpretation of the vineyard’s character.

VINTAGE

2021: A cool, slow-growing season with excellent winter rainfall resulted in extended hang time and gradual ripening. The vintage produced wines of remarkable freshness, depth and structure, with excellent ageing potential.

TASTING NOTES

Fresh aromas of apple and peach lead into a textured palate with subtle minerality, lively acidity and well-integrated oak. Gentle creaminess from lees ageing adds texture and depth, while a clean, balanced finish carries the wine’s freshness.

FOOD PAIRING

Pairs well with fresh seafood, roast chicken, or a light vegetable risotto.

ATTRIBUTES

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

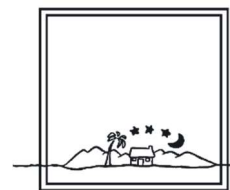




TERROIR SELECTION

Chenel

2021 TECHNICAL DATA



pH

3,5

TOTAL EXTRACT

20,7 g/l

RESIDUAL SUGAR

3,0 g/l

TOTAL ACIDITY

5,1 g/l

VINES PLANTED

2017

CLONE & CULTIVAR

CS20C Chenel

HARVEST DATE

05.03.2021

AVG. YIELD

59 hl/ha

ROOTSTOCK

Ramsey

BOTTLING DATE

08.02.2022

VINIFICATION

Hand-harvested in the early morning and held overnight at 6 °C. The following morning, the grapes were whole-bunch pressed into stainless steel tanks and clarified for 60 hours. Fermentation took place in 52% egg-shaped fermenters and 48% first-fill French oak barriques. The wine was then matured for 8 months in the same vessels, with regular bâtonnage of the fine lees.

YEAST

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

DRY GOODS

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

LOT NO.

LO 2004

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.

