



SINGLE VINEYARD

“Jil's Dune” Chenin Blanc

2022 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenin Blanc

PRODUCTION

2.819 bottles

SERVING TEMP.

10-12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

15+ 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, #I4, 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

2022: A cold, wet winter and a predominantly cool growing season provided ideal conditions for slow ripening, before a short spell of intense heat accelerated the final stages. The result is concentrated, structured wines with vibrant freshness. Walker Bay enjoyed an especially strong vintage.

TASTING NOTES

Expressive and finely layered, with aromas of ripe stone fruit, citrus and subtle white flowers, complemented by a distinct mineral character. The palate is vibrant and beautifully textured, combining bright acidity with depth, a fine saline edge and subtle fruit sweetness. Well-integrated oak adds complexity, while the long, focused finish reveals the wine’s freshness, precision and 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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2022 TECHNICAL DATA

pH
3,55

TOTAL EXTRACT
20,7 g/l

RESIDUAL SUGAR
2,5 g/l

TOTAL ACIDITY
5,7 g/l

VINES PLANTED
1999

CLONE & CULTIVAR
CN422A Chenin Blanc

VITICULTURE

Low-intervention seasonal work in the vineyard, with multiple-pass picking to ensure optimal ripeness.

HARVEST DATE
23.03.2022

AVG. YIELD
25 hl/ha

ROOTSTOCK
Ramsey

BOTTLING DATE
02.07.2023

VINIFICATION

6 hours of skin contact, followed by spontaneous fermentation over 16 days in egg-shaped vessels and barriques. Maturation for 12 months: 30% first-fill barriques, 40% second-fill barriques and 30% egg-shaped vessels.

YEAST

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

DRY GOODS

Burgundy Shape, 590g, Cork, Cartons of 6

LOT NO.
LO 2212

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.

BARCODES

6009804152186 (bottle) | 6009804152230 (box)

