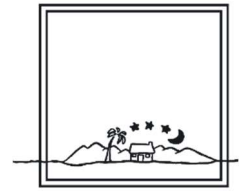




TERROIR SELECTION

Chenel

2022 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenel

PRODUCTION

2.850 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

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

Aromas of ripe apple and peach are layered with subtle minerality and delicate spice. The palate is fresh and textured, with well-integrated oak and a clean, lingering finish.

FOOD PAIRING

Pairs well with fresh seafood, roast chicken, grilled vegetables and light vegetable risotto.

ATTRIBUTES

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

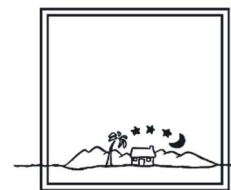




TERROIR SELECTION

Chenel

2022 TECHNICAL DATA



pH

3,5

TOTAL EXTRACT

19,7 g/l

RESIDUAL SUGAR

1,8 g/l

TOTAL ACIDITY

5,0 g/l

VINES PLANTED

2017

CLONE & CULTIVAR

CS20C Chenel

HARVEST DATE

04.03.2022

VINIFICATION

Fermentation: Egg-shaped fermenters and first-fill barriques. Maturation: 8 months.

YEAST

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

AVG. YIELD

61 hl/ha

ROOTSTOCK

Ramsey

BOTTLING DATE

22.02.2023

DRY GOODS

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

LOT NO.

LO2208

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

6009888690796 (bottle) | 6009888690802 (box)

