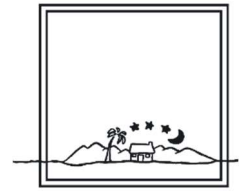




TERROIR SELECTION

Chenel

2023 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenel

PRODUCTION

2.473 bottles

SERVING TEMP.

8–12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,5 %

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

2023: An exceptionally wet and cool season led to a long, slow ripening period and significant vintage challenges. Where careful vineyard management prevailed, the conditions produced wines of striking freshness, natural acidity and elegance.

TASTING NOTES

Fresh aromas of apple and peach lead into a delicate, mineral palate with lively acidity and subtle oak. The wine is fresh and textured, with a clean, balanced finish and a gentle creaminess that adds depth without obscuring its natural freshness.

FOOD PAIRING

Its versatility makes it an ideal companion to refined seafood, delicate poultry and light vegetarian dishes, as well as oysters, grilled prawns or a creamy goat cheese salad.

ATTRIBUTES

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

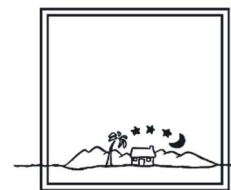




TERROIR SELECTION

Chenel

2023 TECHNICAL DATA



pH

3,53

TOTAL EXTRACT

21,0 g/l

RESIDUAL SUGAR

1,7 g/l

TOTAL ACIDITY

4,7 g/l

VINES PLANTED

2017

CLONE & CULTIVAR

CS20C Chenel

AVG. YIELD

60 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

Careful seasonal vineyard work, including winter pruning, composting, shoot thinning, canopy control, disease prevention, bunch selection and cover cropping, with a focus on low-intervention practices that preserve freshness and structure. Harvested in multiple passes, focusing on flavour maturity.

HARVEST DATE

08.03.2023 / 10.03.2023

BOTTLING DATE

14.02.2024

VINIFICATION

Hand-harvested and held overnight at 6 °C before destemming, partial crushing and pressing. The must was clarified over 60 hours and fermented for 15 days in stainless steel with indigenous yeast. Maturation took place over 9 months in 95% stainless steel and 5% third-fill French oak barrels, followed by 2 months of blending.

YEAST

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

DRY GOODS

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

LOT NO.

LO 2306

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

6009804152421 (bottle) | 6009804152520 (box)

