



SPRINGFONTEIN

Vintage

2020

TERROIR SELECTION CHENIN BLANC



APPELLATION

Springfontein Rim



AREA

RSA, Stanford, Overberg,
Western Cape



GRAPE VARIETIES

100% Chenin Blanc



ALCOHOL LEVEL

13,00%



SERVING TEMP.

14 °C



WINE STORAGE

10-15 °C



AGEING POTENTIAL

10 years



PRODUCTION

6.074 bottles

WINE DESCRIPTION:

Range: Terroir Selection Estate Wine

Story: From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Chenin Blanc with its great ageing potential is a wonderful expression of our estate's unique "Kalksteen" terroir, its particular fynbos vegetation around, the Antarctic Sea waters close behind and the massive cloud catching Kleinrivier mountain range just in front.

TASTING NOTES:

This Chenin Blanc is true to the terroir characterized by cool climate and limestone soils. It has fresh fruit aromas on the nose, rich minerality and soft acidity on the palate. The oak aromas are well integrated and very subtle on the taste. The palate is lively, creamy and finishes off well with good length.

VITICULTURE:

Terroir: Walker Bay Limestone ridges by the Atlantic Ocean
Ages of vines: 18-20 years
Average yield: 36,4 hl/ha
Trellis system: 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)
Harvest: Hand-picked grapes

VINIFICATION:

Fermentation: fermentation in egg-shaped amphoras (61%) and 3rd-fill
barriques (39%)
Yeast: Indigenous wild species from the estate
Ecological Status: Unfiltered & Vegan
Maturation: On fine yeast lees for 8 months

Handcrafted bottled at Springfontein Wine Estate

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2020 TERROIR SELECTION CHENIN BLANC

TECHNICAL DATA:

Cultivar & Clones:	Chenin Blanc CN422A+SN24
Soil:	High Alkaline Maritime Limestone
Rootstock:	Richter 99
Vines planted:	2003 and 2015 (10%)
Harvest Date:	06.02.2020, 11.02.2020
Average Yield:	36,4 hl/ha
Fermentation:	fermentation in egg-shaped amphoras (61%) and 3rd-fill barriques (39%)
Bottling Date:	02.04.2021
Cellar Master:	Tariro Masayiti

Alcohol	13,0%
Residual Sugar	2,7 g/l
pH	3,55
Total Acid	5,4 g/l
Total Extract	21,0 g/l



WINEMAKING:

The grapes were harvested by hand early in the morning and left in a cold room at 6°C overnight. The following morning, the grapes were destemmed, partially crushed, and pressed into stainless steel tanks for clarification over 60 hours. Cleared juice was then fermented with indigenous yeast species in 2nd fill French and Hungarian oak barriques and egg-shaped vats for 4 weeks. Matured for 8 months with regular bâtonnage of the yeast lees.

RANGE DESCRIPTION:

The wines under the surname "Terroir Selection" are single varietal Chenin Blanc / Chenel and Pinotage, whose grapes are mainly from the flatter front plots of our farm, and whose taste tends to be fruity, fresh and delicately nuanced.