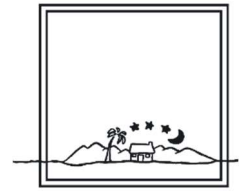




TERROIR SELECTION

Chenin Blanc

2021 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenin Blanc

PRODUCTION

5.000 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 Chenin Blanc 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 fruit aromas lead into a textured palate of ripe fruit and rich minerality, with lively acidity and a creamy mouthfeel. A long, balanced finish combines freshness with depth and complexity..

FOOD PAIRING

A natural match for 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.

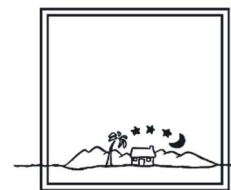




TERROIR SELECTION

Chenin Blanc

2021 TECHNICAL DATA



pH

3,7

TOTAL EXTRACT

20,5 g/l

RESIDUAL SUGAR

2,4 g/l

TOTAL ACIDITY

5,5 g/l

VINES PLANTED

2003 / 2015

CLONE & CULTIVAR

CN422A+SN24 Chenin Blanc

HARVEST DATE

01.03.2021 / 04.03.2021

AVG. YIELD

36 hl/ha

ROOTSTOCK

Ramsey

BOTTLING DATE

22.12.2022

VINIFICATION

Fermented in egg-shaped fermenters (34%) and third-fill barriques (66%), followed by maturation in the same vessels.

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 2103

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

6009888690413 (bottle) | 6009888690420 (box)

