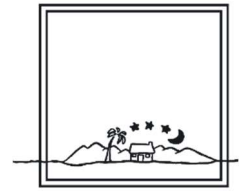




TERROIR SELECTION

# Chenin Blanc

2022 WINE PROFILE



## AREA

Stanford, Western Cape, South Africa

## GRAPE VARIETIES

95 % Chenin Blanc, 5 % Sauvignon Blanc

## PRODUCTION

5.219 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

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

Fresh aromas of stone fruit and citrus lead into a textured, mineral palate with ripe fruit, subtle creaminess and well-integrated acidity. A lively, long finish combines freshness with depth and underlines the wine’s ageing potential.

## 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.

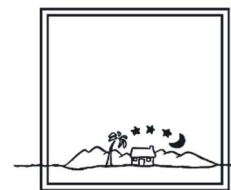




TERROIR SELECTION

# Chenin Blanc

2022 TECHNICAL DATA



pH

3,55

TOTAL EXTRACT

21,7 g/l

RESIDUAL SUGAR

1,7 g/l

TOTAL ACIDITY

5,3 g/l

VINES PLANTED

2003 / 2015

CLONE & CULTIVAR

CN422A+SN24 Chenin Blanc

AVG. YIELD

17,81 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

*Seasonal work, low intervention, multiple-pass picking for flavour maturity.*

HARVEST DATE

10.03.2022 / 11.03.2022 / 21-22.02.2022

BOTTLING DATE

22.02.2023

VINIFICATION

*Whole-bunch pressed and clarified for 60 hours, then fermented and matured in egg-shaped vessels (34%) and third-fill barriques (66%).*

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 2204

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

6009804152100 (bottle) | 6009804152247 (box)

