



SPRINGFONTEIN

Vintage

## SINGLE VINEYARD CHENIN BLANC JIL'S DUNE

2017



### APPELLATION

Walker Bay



### AREA

RSA, Stanford, Overberg, Western Cape



### GRAPE VARIETIES

100% Chenin Blanc



### ALCOHOL LEVEL

13,5%



### SERVING TEMP.

14 °C



### WINE STORAGE

10-15 °C



### AGEING POTENTIAL

20 years



### PRODUCTION

2.719 bottles

### WINE DESCRIPTION:

**Range:** Single Vineyard Estate Wine

**Story:** All grapes of this purely organic Single Vineyard Chenin Blanc derive from one of Springfontein's oldest blocks, #14, nestled in the estate's limestone dunes. Within reach of the Benguela and the Agulhas current's mixing zone, you can hear, smell and almost see the freezing sea waters swell and mist, not a handful of miles away, which in Walker Bay's winter attract the calving whales. For this wine, the two oceans create a cool microclimate so unique as our tiny piece of earth's calcareous soils.

### TASTING NOTES:

Layered aromas of pineapple, grapefruit, apple with vanilla undertones. Good depth of aromas on the palate, well integrated with oak toast notes and fresh after-taste of minerality.

### VITICULTURE:

**Terroir:** Walker Bay Limestone ridges by the Atlantic Ocean  
**Ages of vines:** 14 years  
**Average yield:** 32,5 hl/ha  
**Trellis system:** 5 Wire, Vertical Shoot Positioning, double lengthened (Perold system)  
**Harvest:** Hand-picked grapes

### VINIFICATION:

**Fermentation:** fermentation for 19 days with indigenous yeast in French & Hungarian oak barriques  
**Yeast:** Indigenous wild species from the estate  
**Ecological Status:** Unfiltered & Vegan  
**Maturation:** 16 months in 40% first-fill (French & Hungarian) and 60% second-fill barriques



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### TECHNICAL DATA:

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Cultivar & Clones:	Chenin Blanc CN422A
Soil:	High Alkaline Maritime Limestone
Rootstock:	Ramsey
Vines planted:	2003
Harvest Date:	23.02.2017
Average Yield:	32,5 hl/ha
Fermentation:	fermentation for 19 days with indigenous yeast in French & Hungarian oak barriques
Bottling Date:	30.11.2018
Cellar Master:	Tariro Masayiti

Alcohol	13,5%
Residual Sugar	2,8 g/l
pH	3,5
Total Acid	5,6 g/l
Total Extract	22,2 g/l



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### WINEMAKING:

Grapes for this wine were selected and harvested by hand and left to cool down overnight in a cold room. The grapes were pressed whole bunch and the juice clarified over thirty-six hours before fermentation took place in an egg-shaped vat and small barriques. Indigenous yeast species existing in the wild on the farm were used to ferment the wine for 20 days. This was followed by malolactic fermentation in the same vat and barriques. The wine was matured for 10 months in 30% first-fill, 40% second-fill barriques, and 30% in an egg-shaped vat.

### RANGE DESCRIPTION:

Terroir wines in the narrowest sense of the word are finally the Springfontein Crus identified as "Single Vineyard". Evidently, the grapes here come from a selected, precisely defined and controlled parcel. In order to achieve such a status, such parcel must stand out among the plots of land in its surroundings, be it through extraordinary concentration in the soil, be it through the specific orientation towards the sun, be it through the peculiarities of wind or weather, so that it is really worthwhile to make the greatest effort to work out this very special characteristic by hardest oenological labour.