



# SINGLE VINEYARD CHENIN BLANC JIL'S DUNE 2018



## APPELLATION

Springfontein Rim



## AREA

RSA, Stanford, Western Cape



## GRAPE VARIETIES

100 % Chenin Blanc



## ALCOHOL LEVEL

14,0 %



## WINE STORAGE

10-15 °C



## SERVING TEMP.

14 °C



## AGEING POTENTIAL

20+ years



## PRODUCTION

2.291 bottles

## 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.

## RANGE

**Single Vineyard Estate Wine:** 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.

## 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 36 hours, before fermenting in an egg-shaped vat and small barriques. Indigenous yeast species were used to ferment the wine for 20 days. This was followed by malolactic fermentation in the same vats and barriques. The wine was matured for 10 months in 30 % first-fill, 40 % second-fill barriques, 30 % in an egg-shaped vat.

## 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.





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## TECHNICAL DATA



<b>Alcohol:</b>	14,0 %
<b>Residual Sugar:</b>	2,4 g/l
<b>pH:</b>	3,6
<b>Total Acidity:</b>	5,6 g/l
<b>Total Extract:</b>	22,8 g/l

<b>Terroir:</b>	Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation
<b>Soil:</b>	High Alkaline Maritime Limestone
<b>Vines planted:</b>	2003
<b>Clones &amp; Cultivar:</b>	CN422A Chenin Blanc
<b>Average Yield:</b>	36 hl/ha
<b>Rootstock:</b>	Ramsey
<b>Harvest:</b>	Hand-picked grapes, Hand-sorted
<b>Harvest Date:</b>	28.02.2018
<b>Yeast:</b>	Indigenous Wild Springfontein Species
<b>Fermentation:</b>	20 days in 30 % first-fill & 40 % second-fill barriques, and 30 % in egg shaped fermenters
<b>Maturation:</b>	10 months in aforementioned vats and barriques
<b>Bottling Date:</b>	15.02.2019
<b>Dry Good:</b>	Burgundy Shape, 590g, Cork, Carton of 6
<b>Others:</b>	Certified Organic, Fully Vegan & Unfiltered

