



TERROIR SELECTION CHENEL

2020



APPELLATION

Springfontein Rim



GRAPE VARIETIES

100 % Chenel



WINE STORAGE

10-15 °C



AGEING POTENTIAL

10 years



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

12,0 %



SERVING TEMP.

8-12 °C



PRODUCTION

1.002 bottles

STORY

From the pure active limestone rim of Springfontein under the ocean's cool breeze, this Chenel 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.

RANGE

Terroir Selection Estate Wine: 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.

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 whole bunch pressed into stainless steel tanks for clarification over 60 hours. Cleared juice was then fermented with indigenous yeast species in first-fill French and third-fill barriques for 4 weeks. Matured for 8 months with regular bâtonnage of the yeast lees.

TASTING NOTES

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





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TECHNICAL DATA



Alcohol:	12,0 %
Residual Sugar:	2,2 g/l
pH:	3,5
Total Acidity:	5,3 g/l
Total Extract:	18,7 g/l

Terroir: Cool-climate, 5 km from the Atlantic Ocean, Indigenous Fynbos-Vegetation

Soil: High Alkaline Maritime Limestone

Vines planted: 2017

Clones & Cultivar: CS20C Chenel

Average Yield: 11 hl/ha

Rootstock: Ramsey

Harvest: Hand-picked grapes, Hand-sorted

Harvest Date: 17.02.2020

Yeast: Indigenous Wild Springfontein Species

Fermentation: Slow fermentation in 25 % first-fill French oak barriques and 75 % third-fill barriques

Maturation: Matured for 8 months in aforesaid barriques

Bottling Date: 08.11.2021

Dry Good: Burgundy Shape, 450g, Screw Cap, Carton of 6

Others: Certified Organic, Fully Vegan & Unfiltered

