

Springfontein Jil's Dune Chenin Blanc 2009

A Vibrant light green tinted colour. The tropical and citrus flavours are well supported by cedar and mineral undertones. A complex, yet elegant wine to be enjoyed with spicy food and complex white meat dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 14.29 % vol rs : 5.1 g/l pH : 3.44 ta : 7.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Up to 4 years after vintage if cellared correctly.

in the vineyard : Soil type: Calcified sand dunes on an old river terrace

Rootstock: Ramsey

Age of Vines: 11 years

Irrigation: None

about the harvest: Picking date: 20 to 24.02.2009

Yield: 8.5 tons / ha

in the cellar : The grapes were harvested cool and then pressed. The clearly settled juice was fermented in small French oak barrels and the resulting wine battonaged every 2 weeks for the first 2 months.

Fermentation temperature: 16 – 20 °C

Yeast: Eno Arome K7 and Wild yeast

Malolactic fermentation: None

Wood ageing: 11 months in 100% new small French Oak

Bottling date: 11.02.2010

Production: 2023 bottles

