

Springfontein Terroir Selection Chenin Blanc 2010

A bright green tint with a hint of yellow undertones. The medley of tropical flavours are well supported by the integrated oak and more specifically some nutty and roasted almond flavours. The palate tells you that this wine is non-pretentious with the same flavours, experienced on the nose, being carried through on the palate.

Enjoy on its own or with salads, chicken or other light dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin :

analysis : alc : 13.84 % vol rs : 6.8 g/l pH : 3.48 ta : 7 g/l

type : White **style :** Dry **wooded**

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: 22.02.2010

Yield: 7 tons / ha

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

Fermentation temperature: 18 – 22 °C

Yeast: Eno Arome K7 and Wild yeast

Malolactic fermentation: None

Wood ageing: 5 months in small French Oak (30% New)

Bottling date: 30.09.2010

Production: 6623 bottles