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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