

## Springfontein Terroir Selection Chenin Blanc 2011

This Chenin Blanc is true to the terroir with tropical, lime and butterscotch flavours. The palate is lively, creamy and finishes off well with lingering flavours.

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** : Overberg

**analysis** : alc : 13.50 % vol    rs : 1.3 g/l    pH : 3.61    ta : 5.4 g/l

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

**pack** : Bottle    **size** : 750ml    **closure** : Cork

Platter Guide: 4 Stars

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

490

**in the vineyard** : Vineyard: Altitude 20 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: Planted in 1999

Trellising: 5 wire, vertical shoot positioning, double lengthened (Perold system)

**about the harvest**: Grapes were harvested by hand early morning on a cooler day to retain the characteristic aroma.

Picking date: 15/02/2011

Yield: 7 tons / ha

**in the cellar** : After destemming the grapes were crushed and pressed with minimum skin contact. The juice was settled to clarify over 48 hours before fermentation in 2nd fill French oak barrels. No malolactic fermentation.

Fermentation temperature: 14° - 18° C

Bottling date: 28/09/2011

Production: 2 645bottles

