

Springfontein Jil's Dune Chenin Blanc 2010

Single Vineyard Chenin Blanc showing ripe and multi layers of tropical fruit, melon, pineapple, almond, oak spice and vanilla notes with good depth of palate weight.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : alc : 13.00 % vol rs : 1.8 g/l pH : 3.64 ta : 5.9 g/l

type : White **style :** Dry

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

Platter Guide: 4 Stars

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

in the vineyard :

Vineyard: Single Vineyard with 20 m altitude above sea level

Soil type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: Planted in 1999

Irrigation: None

Trellising: 5 wire, vertical shoot position, double lengthened, Perold pruning 2 eyes

about the harvest:

Grapes were harvested by hand with a few bunches selected with botrytis (Noble Rot).

Picking date: 21/02/2011

Yield: 7 tons / ha

in the cellar : After destemming and crushing the grapes were pressed with minimum skin contact. The juice was settled to clarify over 48 hours before fermentation with wild yeast in small French oak barrels, 75% new. Some barrels went through malolactic fermentation. The wine was matured in oak with battonage for 11 months.

Fermentation: 16° - 18° C

Bottling date: 02/02/2012

Production: 2 645 bottles

