



SPRINGFONTEIN

SINGLE VINEYARD CHENIN BLANC “JIL’S DUNE” 2018

The Single Vineyard block of this Chenin Blanc was established in 2003 on limestone soil. Grapes for this wine were selected and harvested by hand and left to cool down overnight in a cold room. The grapes were pressed whole bunch and the juice clarified over thirty-six hours before fermentation took place in an egg-shaped vat and small barriques. Indigenous yeast species existing in the wild on the farm were used to ferment the wine for 20 days. This was followed by malolactic fermentation in the same vat and barriques. The wine was matured for 10 months in 30% first-fill, 40% second-fill barriques, and 30% in an egg shaped vat.



Cultivars Clones	100% Chenin Blanc CN422A
Soil	Calcareous soil - Alkaline with high levels of minerals
Rootstock	Ramsey
Vines planted	2003
Harvest Date	28.02.2018
Average Yield	36hl/ha
Fermentation	20 days in 30% 1 st fill, 40% 2 nd fill barriques and 30% in an egg shaped vat.
Bottling Date	30.11.2018
Production	2,291 bottles
Alcohol	14%
pH	3.63
Residual Sugar	2.4g/l
Total Acidity	5.6g/l
Total Extract	22.8g/l



Complex and ripe aromas of tropical, apple and citrus fruits with vanilla undertones. Minerally on the palate with well-balanced fruit and light toasted oak notes. Finishes off with a light creamy touch.

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