



Springfontein Terroir Selection Chenin Blanc 2014

main variety Chenin Blanc

vintage 2014

analysis alc: 14.26 | ph: 3.59 | rs: 2.7 | ta: 5.4

type White

producer Springfontein Wine

style Dry

winemaker Tariro Masayiti

wine of origin Overberg

tasting notes

This Chenin Blanc is true to the terroir with tropical fruit and oak and vanilla notes. The palate is fresh with lively minerals, and a touch of creamy finish.

ageing potential

Up to 4 years after vintage if cellared correctly.

blend information

100% Chenin Blanc

food suggestions

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

in the vineyard

Vineyard: Altitude 6 m above sea level

Soil Type: Calcified sand dunes

Rootstock: Ramsey

Age of Vines: 16 years

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 characteristic fruit.

Picking date: 05/03/2014

Yield: 7.7 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 and matured on lees for 14 months. The wine further matured in stainless steel tank before bottling.

Fermentation temperature: 18° - 20° C in 2nd fill barrels

Bottling date: 29/09/2015

Production: 3 796 bottles