

PRIVATE CELLAR



Terroir Selection Chenel, Springfontein, WO Springfontein Rim - Organic 2023

White | South Africa | Springfontein Rim | 13.5% | Dry, full-bodied white

Organic

CODE: TS200233

Rich and ripe, floral yet racy at the same time, with an equally contrasting palate of ripe fruit, lightly honeyed with a fresh burst of citrus. Delicious.

A cross between Chenin Blanc and Ugni Blanc (Trebbiano) Chenel may well become South Africa's white wine answer to Pinotage. It showcases Springfontein's unique "Kalksteen" terroir, which includes the surrounding fynbos vegetation, the proximity to the ocean and the massive cloud-catching Kleinrivier mountain range close by. Whole bunch pressed, the clear juice was fermented with indigenous yeasts in egg shaped fermenters and 2nd fill French oak barriques.

Tasting Notes

The Springfontein estate lies on a beautiful limestone ridge in Walker Bay, just to the west of Stanford, the vines cooled by breezes from the Atlantic Ocean and sheltered by the Kleinrivier mountain range.

"Complex, savoury and versatile South African white. Pale gold; complex with citrus and florality, orchard fruit, fresh mint and micro herbs; saline and savoury. Match with starters, roasted white meats, mushroom dishes or creamy pasta. Very good." Tom Lewis, Cambridge Wine Blogger

"Succulent and moreish, an obscure but tasty new white South African grape variety fermented with wild yeast." Jonathan Ray, The Field Magazine

"Waxed lemons, apricots and almonds on the nose, followed by a medium-bodied, lightly waxy and nutty palate, but fresh. From organically grown grapes with Ecocert certification. Drink now. Screw cap." James Suckling

75cl Bottle	Case (6 bottles)
£26.86	£161.10