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Waterkloof Sauvignon Blanc 2006

Waterkloof Sauvignon Blanc is not about the archetypical green flavour expected from New World cold-climate style of wine. Rather, with minerality at the core of this wine, its pure intensity allows for a very long finish and a more diverse flavour profile. Leaf of blackcurrant flavours on the bouquet, complements the minerality. The wine will age well.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 14 % vol **rs :** 4.05 g/l **pH :** 3.20 **ta :** 7.80 g/l **va :** 0.41 g/l
type : White **style :** Dry **taste :** Mineral **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Waterkloof Sauvignon Blanc was born on the south west facing, low yielding, and windswept slopes of Schapenberg (overlooking False Bay). Here the blustery South Easter (and sometimes the north west wind as well), churns up the vineyards with regularity. This not only allows for a very low crop, but the flavours intensify to a flinty minerality.

The 2 single vineyards are about 4 kilometres from the sea, and are planted at a height of between 270 and 300 metres above sea level. The soils are of sandstone origin with medium-sized stones, helping with drainage, but also a very good ability to retain moisture. The vineyards are an average age of between 9 and 11 years. Production was approximately 5 tons/ha.

2006 GROWING SEASON
The 2006 vintage was characterized by a cold, wet winter, followed by a relatively dry, early growing season, with the wind up on the Schapenberg Hill blowing almost non-stop. This resulted in even smaller than normal bunches and berries, giving more concentration and flavour. Intensive vineyard practises were followed, including a lot of attention to bearer spacing during pruning. Excess shoots were suckered three to four times during the growing season. This ensured that no green harvesting was needed, except for the removal of weak shoots. Due to the small crop, the vineyards easily managed the dry conditions later in the growing season. The grapes had a very good natural acidity.

in the cellar : The grapes showed a mineral character, very rarely found anywhere else in the world. The grapes were whole-bunch pressed and wild yeast fermentation was allowed to take place. About 30% of the grapes were fermented in 600l barrels. After a very slow fermentation, the wine was left on the primary lease for another month. This helped to add more complexity and weight to the palate. The wine was racked, and left on the fine lease up to bottling during late January.