

## Circumstance Chenin Blanc 2007

Circumstance Chenin Blanc shows apple and honey flavours. A full and complex wine with some minerality at the core, further complexity is expected to develop.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Waterkloof

**winemaker** : Werner Engelbrecht

**wine of origin** : Western Cape

**analysis** : alc : 14.5 % vol rs : 2.96 g/l pH : 3.37 ta : 6.36 g/l va : 0.77 g/l

**type** : White **style** : Dry **body** : Full **taste** : Mineral **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : Circumstance Chenin Blanc is grown in the Firgrove area close to the ocean. The vines are cultivated as bushvines. It allows for small bunches and berries with lots of concentration. The vineyards are between 20 and 25 years old. The soils are of sandstone origin with medium-sized stones, helping with drainage but also a very good ability to retain moisture. Production was approximately 3 - 4 tons/ha. No irrigation.

### 2007 GROWING SEASON

After several dry winters we had very good rains and cold weather throughout the winter period. Spring and early summer were the coolest in years, which is very positive for flavour development on the white wines, and colour and structure on the reds. Despite a heat wave in late January, vineyards looked good and ripened properly and slowly.

**in the cellar** : The grapes were whole-bunch pressed using the champagne cycle on the press which is a very soft pressing. The pressed juice was allowed to settle for 24 hours before the clear juice was racked, no enzymes were added. Juice was racked from the settling tank into barrel. The naturally occurring yeast was allowed to start the fermentation, which took 8 months to complete. The wine was matured for a further 4 months in old barrels after which it was racked. Only a light filtration was used prior to bottling.

