

## Circumstance Chenin Blanc 2008

Circumstance Chenin Blanc shows a combination of citrus, 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 % vol    rs : 4.9 g/l    pH : 3.56    ta : 4.2 g/l    va : 0.50 g/l

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

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

**in the vineyard :** Circumstance Chenin blanc is produced from vineyards in the Helderberg area. We select only old bushvine vineyards which have reached balance in growth and production through time. The vineyards are close to the ocean and ensure a long growing season which allows for ripe fruit with good concentration. 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 5 t/ha.

### GROWING SEASON 2008

A winter which provided much needed rain and cold weather was followed by a cool, wet spring. The regular rains during spring and the early parts of the summer did lead to higher than normal disease pressure. We had to increase our spraying intervals in order to insure that our vineyards stay free from disease. Cloudy periods during flowering resulted in irregular set. Bunches were loose and the berries small which allowed for an even veraison.

**about the harvest:** The cool weather during spring followed through into the early parts of summer. It allowed us to pick the whites during cool conditions.

**in the cellar :** The winemaking philosophy for all our premium white wines from Waterkloof is the same. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. It allows the flavours prevalent in that specific vineyard to express itself. To achieve this goal all grapes are whole bunch pressed to ensure that we extract the juice in the gentlest way. The juice is then allowed to settle for 24 hours, after which it was racked from the settling tank into 600 liter barrels. The naturally occurring yeast was allowed to start the fermentation and took nine months to complete. It was matured for a further two months in barrel after which it was racked. Only a light filtration was used prior to bottling.

