

Circumstance Sauvignon Blanc 2011

Notes of peach, lime and dill on the nose. The weight and concentration on the mid-palate is balanced by the tight, mineral finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 13.9 % vol rs : 2.2 g/l pH : 3.33 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Vineyards

Circumstance Sauvignon Blanc is produced from the windswept southwest facing, low- yielding slopes of Schaapenberg Hill. Strong winds churn up the vineyards regularly. This allows for low production and intense flavours. The vineyards are about 5 kilometers 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 and also with moisture retention. The vineyards are an average age of 16 years. Production was approximately 2 t/ha.

The 2010/11 Growing Season

A growing season which will be remembered as one of the most dry and windy on record in the Schapenberg area. May and June was very cold and vines could accumulate enough cold units for effective budburst. Rainfall for the winter months was well below average. The dry weather continued into spring and summer, with very little rainfall measured from middle November. The dry, windy conditions kept production levels very low on all varieties. Berries were very small, with thick skins. Acidity levels were also very low due to the dry, hot summer and grapes were harvested about a week to two weeks earlier than normal.

in the cellar : The winemaking philosophy is the same for all our premium white wines from Waterkloof. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to be expressed. To achieve this goal, all grapes are whole bunch pressed, ensuring that we extract the juice in the gentlest way possible. The juice is then allowed to settle for 24 hours. Yeast occurring on the grapes is allowed to ferment the juice. No yeasts are added. Fermentation takes place at temperatures of 18 to 20° C.

