

Circle of Life White 2010

Citrus and lemon flavours, with slight peachy notes on the nose. A tight mineral core and creamy middle pallet allows for great complexity and a persistent finish.

variety : |
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 3.20 g/l pH : 3.17 ta : 6.80 g/l va : 0.65 g/l
type : White wooded
pack : Bottle closure : Cork

in the vineyard : Working with nature allows us to experience its natural cycle every year. Vines awaken from their rest in spring, growing and producing fruit until the next winter when they go to sleep again. This cycle is also evident through the Biodynamic practices that we follow at Waterkloof. Circle of Life is inspired by this cycle that exists not only at Waterkloof, but in life in general.

Our focus over the last 6 years has always been to gain a better understanding of Waterkloof and the individual characteristics of its vineyards. We discovered that vineyards from different parts of Waterkloof produced wines that were stylistically very different. Through the Peacock Ridge and Circumstance wines we have always tried to allow these vineyards to express their individuality.

Rather than following a certain style, for example a Bordeaux blend, we blended a wine that we feel represents the totality of Waterkloof. Circle of Life is not a wine driven by varietal or a specific vineyard, but it is a wine that reflects the totality, philosophy and specificity of Waterkloof.

The 2009/10 Growing Season

After a very cool 2008/09 growing season, the 2009/10 season was one of the most difficult in years. Strong winds of up to 120 km/h and rainstorms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc throughout the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring and into late February 2010 and had a positive influence on grape quality.

about the harvest: We rely mainly on tasting the grapes to determine the optimum stage of flavour development. Grapes are picked early in the morning when they are still cool, which helps to preserve the flavours.

in the cellar : Extracting juice from the grape skins is achieved through pressing the whole bunches. This is the most delicate way to extract the juice. After a settling of 24 hours, the juice is racked to the fermentation tanks. We allow the yeast occurring naturally on the grapes to start and complete the fermentation. A portion (60%) of the grapes were fermented in old 600 litre barrels. After a very slow fermentation, the wine was left on the primary lees up to bottling in early January 2010. This helped to add more complexity and weight to the palate.