

Circumstance Chenin Blanc 2011

Ripe flavours of apple, pear. Clean, intense flavours of apple and pear add complexity to juicy palate. Good balance with dry savoury finish.

Enjoy with seafood dishes like seared scallops or prawn risotto.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.57 ta : 5.2 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Circumstance Chenin blanc is produced from vineyards in the Helderberg area. We select only old bush vine vineyards which have reached balance in growth and production through time. The vineyards are close to the ocean which ensures a long growing season and allows for ripe fruit with good concentration and a high natural acidity. 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 4 t/ha.

Growing Season 2010/11

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.

about the harvest:

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 ultimately express itself in the wine. To achieve this goal all grapes are whole bunch pressed, which ensures 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. We don't inoculate the juice with commercially cultivated yeast but allow the yeast prevailing in the vineyard to ferment the juice. We also do not add acid or any enzymes during the process. The ferment took 6 months to complete. Only a light filtration was used prior to bottling.

