

Seriously Cool Chenin Blanc 2014 by Waterkloof

This elegant wine displays aromas of stone fruit, white flowers and a hint of honey. Because of the longer alcoholic fermentation the flavours are well integrated on the palate and finishes with a crisp acidity.

Lamb / Duck

variety : Chenin Blanc | 100% Chenin Blanc

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.7 ta : 4.1 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink within the first two years.

And a few prayers to Mother Nature - The 2013/14 Growing Season

We experienced an exceptionally cold and wet winter. This accumulation of cold units is very favourable to ensure an even budburst and an elegant ripening process.

During the Winter stage in our vineyards the main focus for the 2013 post-harvest time was to further improve the health of our soil by building life in the soil in the form of bacteria, fungi and earthworms. This was done by composting, cover cropping and by making use of biodynamic preparations.

We had very high rainfall in mid-November and also in the beginning of January. Budburst was later this year as the winter seemed to carry on longer. With the initial bud showing we only sprayed a fungi (Trichoderma specie) onto the buds to protect them by covering the whole area to inhibit any other fungal growth. The results were fantastic and as natural as can be.

From the rest of January and mid to end of February the growing season was cool and optimal. There were no excessive heat spikes and the grapes were able to produce sufficient aromatics with a slower ripening period. We started picking about a week and a half later than we would normally. This year we were able to pick at a lower sugar level as the desired aromatics were already achieved at this point.

in the vineyard : The Seriously Cool Chenin Blanc is produced from 30-40 year old bush-vine vineyards in the Helderberg area. The vineyards are close to the ocean, which ensures a long growing season and allows for ripe fruit with good concentration and a balanced acidity. The soils are of sandstone origin with medium-sized stones, which help with drainage, but also have a very good ability to retain moisture. Production was approximately 4 t/ha.

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 themselves 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 is racked from the settling tank into stainless steel tanks and older 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 natural ferment took 6 months to complete. Only a light filtration was used prior to bottling.

