



## HONEST WINES

Our aim is to produce “honest” wines that truly express our unique site on the Schapenberg. At Waterkloof we are fortunate enough to be looking after a vineyard, capable of producing naturally balanced grapes, imbued with their own character and sense of place. To respectfully transmit this character and balance into the bottle, we believe it makes sense to turn those grapes into wine with minimal intervention and maximum care. We monitor, we do not dictate. With this in mind, all fruit is hand-picked and hand sorted. Following this careful selection, our red and white grapes are handled differently, but are both treated with an equally natural approach.

## WHITE GRAPES

White grapes are gently, whole-bunch pressed. No enzymes are added at settling and we do not inoculate with cultivated yeasts. Only yeasts occurring on the grapes or “wild yeasts” are allowed to ferment the juice. Fermentation, which with modern practises would normally take up to 20 days on white wines inoculated with enzymes and using cultured yeasts, can take anything from one month to a whole year with our “hands (nearly) off” approach. Most of our white wines are fermented in old French oak or concrete, to allow increased lees contact and an ingress of oxygen. No acid additions are necessary, due to the naturally high acidity found in our grapes. We do add minimal levels of sulphur (a preservative) before bottling- just enough to ensure that our wines do not arrive to customers in an oxidized or re-fermenting state. As a result of this slow winemaking process, our white wines tend to be released over a year after the fruit is picked. We hope they are worth the wait!

## RED GRAPES

Red grapes are fermented in open top wooden fermenters with “wild yeasts”. Rhone varietals are normally whole bunch fermented, as are most parcels of Cabernet Franc and Merlot. Cabernet Sauvignon and Petit Verdot are de-stemmed. The bunches are stomped with feet and only a gentle pressing is allowed after fermentation. The red wines are then aged in small and large French oak barrels for 20 – 22 months. We use 0-10% new oak, as we view the barrel as a container designed to develop the naturally inherent qualities of a wine through gentle oxygenation, not as a means to add new flavours and aromas, which wouldn’t otherwise be present. No powder tannins need to be added to our red wines, due to the natural thickness of our grape skins, whilst no acid additions are necessary because of the naturally high acidity found in our grapes. We do add minimal levels of sulphur (a preservative) after malolactic fermentation- just enough to ensure that our wines do not arrive to customers in an oxidized or re-fermenting state.

## WATERKLOOF WINE RANGES

All wines produced at Waterkloof emphasize restraint, elegance, integrity and length. To enjoy our wines at their best, we recommend decanting and aerating them (both whites and reds), before enjoying with food and some good friends.

## WATERKLOOF

The Waterkloof range (which currently consists of just a Sauvignon Blanc), epitomises the estate’s goal of producing truly fine, “world-class” wines. The wine is made from two exposed blocks at the top of the Schapenberg and is only made in excellent vintages. Unusually for Sauvignon Blanc, it is a wine capable of ageing for many years. You won’t taste another Sauvignon Blanc like it!

## CIRCLE OF LIFE

Circle of Life tells the story of Waterkloof: a conventionally farmed vineyard with vast, untapped potential which, over ten years, was transformed into a living, breathing, biodynamic farm that is now revealing its true self in the wines. In terms of flavour and character, the two wines in this range – Circle of Life Red and Circle of Life White – are neither defined by grape varietals, nor indeed a specific block within the vineyard, but instead encapsulate the myriad soils, aspects, altitudes and grape varieties found on the farm.

## CIRCUMSTANCE

Circumstance is a range of wines, each defined by a single grape varietal and a unique symphony of fortuitous circumstances (soil, aspect and altitude) in which that given varietal is grown. There are currently nine site specific wines under this label.

## SERIOUSLY COOL

Rediscovering and respecting South Africa’s old vineyards has always been a passion for us and both the Chenin and Cinsault in this range hail from some seriously old vineyards in the cooler Helderberg and Schapenberg areas of coastal Stellenbosch. Both wines, should be served not warm, nor freezing cold...but cool!