



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 (click here to learn more about how we make our wines). 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 de-stemmed and 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. No acid additions are necessary, due to the naturally high acidity found in our grapes. We do add minimal levels of sulphur- just enough to ensure that our wines do not arrive to the table in an oxidized 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

A similarly “hands (nearly) off” approach is followed with our red wine. It is fermented in open top wooden fermenters with “wild yeasts”. Bordeaux varietals are de-stemmed and Rhone varietals are whole bunch fermented depending on the ripeness of the stems. Only a gentle pressing is allowed after fermentation. The red wines are then age in small and large French oak barrels for 20 – 22 months. We use a low percentage of 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- just enough to ensure that our wines do not arrive to the table in an oxidized 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, 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!

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. Circumstance wines retain the elegance of Waterkloof, but are a little more expressive in style.

CIRCLE OF LIFE

Harnessing the estate's commitment to sustainable, biodynamic farming, the Circle of Life range is an all-embracing description by taste of Waterkloof's defining sense of origin and nature's on-going cycle found in its amphitheatre of bio-dynamic vineyards on the Schapenberg. In terms of flavour and character, the two wines in this range are not defined by grape varietal or indeed a specific block within the vineyard, but instead encapsulate the myriad of slopes, soils, altitudes and varietals found on the farm. Circle of Life wines retain the elegance of Waterkloof, but are a little more expressive in style.