Waterkloof
The Story
**VARIETALS PLANTED**

<table>
<thead>
<tr>
<th>Variety</th>
<th>Area</th>
<th>Planting Period</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHENIN BLANC</td>
<td>20.354 ha</td>
<td>2009 - 2018</td>
<td></td>
</tr>
<tr>
<td>MOURVÈDRE</td>
<td>18.958 ha</td>
<td>2005 - 2018</td>
<td></td>
</tr>
<tr>
<td>MERLOT</td>
<td>1.732 ha</td>
<td>2005</td>
<td></td>
</tr>
<tr>
<td>CABERNET FRANC</td>
<td>6.124 ha</td>
<td>2003 - 2005</td>
<td></td>
</tr>
<tr>
<td>CABERNET SAUVIGNON</td>
<td>3.91 ha</td>
<td>2003 - 2005</td>
<td></td>
</tr>
<tr>
<td>PINOTAGE</td>
<td>1.26 ha</td>
<td>1998</td>
<td></td>
</tr>
<tr>
<td>SYRAH</td>
<td>3.59 ha</td>
<td>2004 - 2005</td>
<td></td>
</tr>
<tr>
<td>SEMILLON</td>
<td>0.728 ha</td>
<td>2006</td>
<td></td>
</tr>
<tr>
<td>VIOGNIER</td>
<td>0.827 ha</td>
<td>2009</td>
<td></td>
</tr>
<tr>
<td>PETIT VERDOT</td>
<td>0.984 ha</td>
<td>2009</td>
<td></td>
</tr>
<tr>
<td>GRENACHE</td>
<td>0.656 ha</td>
<td>2005</td>
<td></td>
</tr>
<tr>
<td>PETIT VERNON</td>
<td>0.728 ha</td>
<td>2006</td>
<td></td>
</tr>
<tr>
<td>VIOGNIER</td>
<td>0.827 ha</td>
<td>2009</td>
<td></td>
</tr>
<tr>
<td>PETIT VERDOT</td>
<td>0.984 ha</td>
<td>2009</td>
<td></td>
</tr>
<tr>
<td>GRENACHE</td>
<td>0.656 ha</td>
<td>2005</td>
<td></td>
</tr>
</tbody>
</table>

**FARMING METHOD**  
Biodynamic and in-line with the continuance of Waterkloof’s WWF Biodiversity & Wine Initiative Champion status

**WIND SPEED**  
Anywhere from blowing to blown away (just take a look at our logo!)

**DISTANCE FROM OCEAN**  
5 km

**ASPECTS**  
S, SE & SW (less sun exposure & towards the ocean)

**ALTITUDE**  
200-350 m above sea-level

**CERTIFIED ORGANIC VINEYARDS**

**WWF-SA Biodiversity & Wine Initiative**

**ECOCERT**

**MARK PIENAAR**  
Junior Farm Manager, responsible for quality control in the vineyard.

**TWO OF OUR DRAUGHT HORSES**  
Responsible for ploughing the weeds in the vineyard, especially high-density areas. Each horse is responsible for working 9 hectares of vineyard.

**BUSHVINE MOURVÈDRE**  
The most planted red varietal on Waterkloof.

**CABERNET FRANC**  
The second most planted red varietal on Waterkloof. Must be trellised due to the high wind-speed.

**RARE & INDIGENOUS FLORA**  
Restored on Waterkloof and will always make up 50% of the farm.

**AREA PLANTED TO VINE**
- USDA Organic
- In Conversion

<table>
<thead>
<tr>
<th>Area</th>
<th>Planting Period</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1 ha</td>
<td></td>
</tr>
<tr>
<td>0.46 ha</td>
<td></td>
</tr>
<tr>
<td>0.5 ha</td>
<td></td>
</tr>
<tr>
<td>0.2 ha</td>
<td></td>
</tr>
<tr>
<td>79 ha</td>
<td></td>
</tr>
<tr>
<td>52.057 ha</td>
<td></td>
</tr>
<tr>
<td>26.894 ha</td>
<td></td>
</tr>
<tr>
<td>107.74 ha</td>
<td></td>
</tr>
<tr>
<td>Over 100 ha</td>
<td></td>
</tr>
</tbody>
</table>

**TOTAL AREA**  
189 Hectares
Prologue

THE WORLD OF WATERKLOOF

Everything you see and taste at Waterkloof stems from one man’s vinous vision (page 4).

From the farmer training five horses to work the vineyard (page 6), to the Cellar Master pressing whole-bunches with her feet (page 8), that vision is being realised through the monumental efforts of a deeply passionate and slightly bonkers collection of inspired individuals.

Facts and figures are all well and good, but if you really want to delve into the world of Waterkloof, this is where we must begin...
THE JOURNEY

It was improbable that I would ever find the plot of land needed, but my worldwide search spanning more than a decade ended when we discovered a natural amphitheatre lying 300 metres above False Bay on the Schapenberg. Decisions were then taken on appropriate cultivars, planting density and training. Biodynamic farming practices were implemented. Vinification and maturation techniques were determined, a cellar was designed to facilitate these methods and construction began. The final and critical ingredient? A great team of people with a common goal:

To produce fine wine.

WHY?

Wine has been my trade and passion for over forty years. There have been countless wines that I have enjoyed, many more that were rubbish, but very few that have shone and become part of my being.

Those few share a common heritage: first and foremost, they must be the right cultivar grown on a precise and distinct plot of land. Fine wine cannot be made from “average terroir”. This alone is not enough. The soil must be cultivated with attention and respect - it must be alive.

Naturally low production levels must not be countered by the use of chemical fertilisers. The transformation from grape to wine must be gentle. The wine must ultimately reflect its origin.

WHAT PAUL DOES

Not what I do, rather what I have facilitated. Others “do”. I always start at the end. What is the goal? What are the steps needed to get there? Do I then feel that there is a reasonable chance of implementing? If so, I begin.

**LIKE WHAT YOU READ?**

**Have a suggestion or need help with something else?**

[Go to www.waterkloof.com](http://www.waterkloof.com) for more information.

[Like us on Facebook](https://www.facebook.com/waterkloof) or follow us on [Twitter](https://twitter.com/waterkloof)

**Get our newsletter**

Sign up at: [www.waterkloof.com/newsletter](http://www.waterkloof.com/newsletter)
Paul begins sourcing wine and cheese for his parents’ French restaurant and disillusioned with the inferior semi-sweet house wines (Liebrfraumilch, Hoch Black Tower etc.) available to the UK trade, Paul heads to France in a Citroën van to find quality dry house wines.

1981
- Word spreads as restaurants in the North-West of England ask Paul to supply their wines too. At the beginning of 1981, he sets up his own wine import and distribution business, simply called Boutinot.

1982
- Begins importing Domaine Huet into the UK and over the next eight years, observes the progression of their vineyards and wines following conversion to biodynamic viticulture.

1984
- Paul’s pioneering spirit gets the better of him and - uniquely in the UK trade - he goes into wine production, naming his first wine Cuvee Jean-Paul after his son, Jonathan Paul. Boutinot was now both a wine importer and wine producer.

1986
- Makes his first wine in the Southern Rhône Valley (from other people’s grapes).

1993
- Leases his first vineyard in the Loire Valley.
- Begins a worldwide search for his very own vineyard.

1994
- Makes his first wine in South Africa (from other people’s grapes).

2012
- Sells Boutinot, but keeps Waterkloof.

2004
- Finally finds Waterkloof. The hard work begins...

1979 - PRESENT

The long and winding road to Waterkloof

1979 - PRESENT
Words by Christiaan Loots

The Farmer

BIODYNAMIC FARMING METHODS

WHAT CHRISTIAAN DOES

Mother Nature is perfect in all her glory, so if we want to farm sustainably, we need to see ourselves as part of nature - and not removed from her. This is our philosophy and foundation: we work in imperfect, but naturally productive harmony with the living forces of nature to grow grapes that are a true reflection of a very special site.

We do this by giving the soil its foundation in the form of carbon (compost) and then we add the microbial and fungal workers through compost teas and homemade microbial fertiliser. We maintain our soil structure and nitrogen cycling through the planting of appropriate cover crops and finely tuned, minimum tillage. All of this is then rounded off with the application of biodynamic preparations that enhance these living forces.

As farmers, we must find our place in this perfect environment. I am Christiaan Loots, farmer at Waterkloof, and this is what I do.

“If we want to farm sustainably, we need to see ourselves as part of nature - not removed from her.”

Certified Organic Vineyards

WATERKLOOF | THE FARMER
Potential was the operative word. There were already treasured vines on Waterkloof and it had been a highly prized gem for the winemaker buying its grapes. But, there was much more to come.

The estate, like so many these days, had been conventionally farmed (think chemicals, machines, mono-culture), and was managed as such by Christiaan Loots - a 23 year old, nature loving horse fanatic, who himself had been raised on a farm. It took only a little encouragement from Paul for Christiaan to go back to the future, “grasp the nettle” and - rather than continue a losing battle against nature - to instead harness its power.

Over the next few years, Christiaan discovered the benefits of biodiversity, manure, the moon and working with horses!

Vineyard Milestones

2004 - 2018

- 2004
  Clearing of imported alien vegetation (oaks, pines etc.) to help rehabilitate The Western Cape’s endangered, indigenous fauna and flora populations.

- 2005 - 2018
  Uprooting of Chardonnay (a varietal best suited to limestone soils and continental climates) and planting of Chenin Blanc, more Sauvignon Blanc and red Rhone varietals (Mourvèdre and Syrah), all deemed suitable to the site’s climate and soils.

- 2007
  Waterkloof is awarded WWF Biodiversity Champion status and organic farming is introduced.

- 2009
  Waterkloof begins practising biodynamic farming.

- 2010
  Christiaan completes training of seven horses to work the vineyards.

- 2014
  Waterkloof receives organic certification in December, shortly before the fantastic 2015 harvest.
To find your preferred wine style, one has to taste what is out there and see what the rest of the world is offering. For this reason, I have travelled extensively over the years to work in different wine producing regions across the world, including the one place that always leaves me infatuated and inspired: France.

I believe that great wine is made in the vineyards. To produce healthy vines, you need soil that is full of life. By using biodynamic and organic farming methods in our vineyards, we have seen a great change in grape quality. My aim is to work as gently as possible with those grapes and help guide them naturally into wines that honestly reflect this special site.

We monitor, we do not dictate. Only then can the circle be completed - the liquid in your glass truly reflecting the circumstances in which the grapes are grown.

To produce healthy vines, you need soil that is full of life. By using biodynamic and organic farming methods in our vineyards, we have seen a great change in grape quality.
At Waterkloof, we do not follow trends or textbooks. During our first ten years, winemaking has remained largely the same: simple, honest and unadulterated.

To some, this may sound like populist marketing babble, so please allow us to explain exactly what we mean - using unpopular wine-geek babble:

No cultured yeasts
No enzymes
No anaerobic processing
No added tartaric acid
No added ascorbic acid
No cold fermentation
No bentonite fining
No additions of powdered tannins to reds
No skin extraction for whites

Lots of use of the word “no”, but there is one important “yes”: Yes to sulphur, but just enough (less than half the quantity permitted under EU law) to preserve the flavours we taste in the vineyard, so that you can taste them in the bottle - wherever and whenever you choose.

All of our ranges (see overleaf) are made in accordance with these principles.
The Wines

IF YOU’RE NOT YET FAMILIAR WITH OUR PORTFOLIO OF WINES, HERE’S THE LOW-DOWN:

**Waterkloof**

A transcendent Sauvignon Blanc

Defined by a special place, a wine which just happens to be made of Sauvignon Blanc. The flagship Waterkloof range, which currently consists of only one wine, epitomises our decade-long goal of producing honest, inimitable and truly fine wines. Nadia crafts tiny quantities (3000-6000 bottles) of Waterkloof Sauvignon Blanc from two windswept, low-yielding blocks (1-3 tonnes/hectare) at the top of the Schapenberg. It is only released in exceptional vintages and is capable of ageing for many years.

---

**Circumstance**

The French call them ‘vins de terroir’, we call them ‘wines of circumstance’

At Waterkloof, we make honest wines which are true to the unique place in which the grapes are grown. Each of the single varietal wines in the Circumstance range is defined by the circumstances influencing the chosen varietal and vineyard block, including soil, aspect, altitude and vintage. There are currently nine site-specific wines under this label.

---

**Circle of Life**

Waterkloof’s message in a bottle

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.

---

**Seriously Cool**

Waterkloof’s message in a bottle

Waterkloof is serious when it comes to the potential of South Africa’s ‘work-horse’ varietals, when expressed through seriously old vines planted in cool, coastal vineyard sites. Seriously Cool Chenin and Cinsault both hail from some of the oldest vineyards (planted in the 1960s and 70s) in the cool, coastal Helderberg area of Stellenbosch. Best served neither warm (don’t leave it next to the radiator!) nor freezing cold (ice has no place in these wines), but perfectly cool.
When making wines the Waterkloof way, mature and naturally balanced vineyards are a must. Stellenbosch, but in particular the cooler, coastal areas of the Schapenberg and Helderberg, have these in abundance. The Peacock Wild Ferment range is a collection of earlier drinking, yet refined wines, crafted from small vineyard parcels which have been carefully selected and enriched with grapes from Waterkloof. Named after the brightly plumed birds conspicuous in and around our biodynamic vineyards, this muster of peacocks covers six single-varietal wines fermented with wild yeasts - an unusual find at their price point.

Before Waterkloof, back in the early nineties, this was how Paul Boutinot got to know the Cape: as a young gun (relatively) from Europe, he sought out old, balanced Cape vineyards to turn into his False Bay wines, with minimum intervention. Named after the bay which frames Waterkloof’s eagle’s view from the top of the Schapenberg, the simple recipe has remained much the same. For example, the Chenin comes from old bush vines and ferments naturally for up to seven months - fine wine can be affordable.
The Chef

Words by Gregory Czarnecki

FARM TO TABLE
We source the best ingredients, often from Waterkloof itself, maintaining their honest flavours and combining them to create food pairings that are sometimes unexpected, unusual and playful.

In the open-plan kitchen, we showcase how we prepare, cook and plate those ingredients. The whole process is transparent, which combines perfectly with Waterkloof’s philosophy and also generates a certain connection with our guests.

The wine pairings allow us to introduce another dimension to the diner’s experience, whilst the open modern space, surrounded by incredible views of mountains and the ocean, makes for a pretty unique destination.

**WHAT GREGORY DOES**

We source the best ingredients, often from Waterkloof itself, maintaining their honest flavours and combining them to create food pairings that are sometimes unexpected, unusual and playful.

In the open-plan kitchen, we showcase how we prepare, cook and plate those ingredients. The whole process is transparent, which combines perfectly with Waterkloof’s philosophy and also generates a certain connection with our guests.

The wine pairings allow us to introduce another dimension to the diner’s experience, whilst the open modern space, surrounded by incredible views of mountains and the ocean, makes for a pretty unique destination.

---

**Eat Out Restaurant Awards 2018**
1st Place amongst South Africa’s Top 10 Restaurants

**Eat Out Restaurant Awards 2017**
3rd Place amongst South Africa’s Top 10 Restaurants

**Eat Out Restaurant Awards 2016**
3rd Place amongst South Africa’s Top 10 Restaurants & Chef of the Year

---

2018
2 Plates awarded

2019
2 Plates awarded
THE WORLD OF WATERKLOOF AWAITS

Complete The Circle

IT IS ONE THING MEETING THE PEOPLE WHO HAVE HELPED NURTURE THIS LITTLE PIECE OF EARTH, BUT THAT IS NO CONTEST FOR EXPERIENCING WATERKLOOF FOR ONESELF. ONLY THEN, WILL THE CIRCLE BE COMPLETE.

LEARN

Tour with Us – learn about our biodynamic and organic farming methods, see our gravity flow cellar, taste our unique wines and enjoy a 4-course lunch in our award-winning restaurant.

Booking for all tours is essential on zandri@waterkloofwines.co.za.

RELAX

Relax in the Tasting Room, with our Tasting Room manager Zandri van Breda on hand to share the story of Cellar Master Nadia Barnard’s wines, whilst nibbling on a selection of our handmade, unpasteurised Healey’s Cheddar cheeses.

OPENING TIMES | Monday – Sunday: 10h00 – 17h00.

See contact details on overleaf.
Indulge in Gregory Czarnecki’s award-winning tasting menu alongside carefully selected wine pairings. To avoid disappointment, we recommend booking in advance.

RESTAURANT | Gregory Czarnecki
tel: +27 (0) 21 858 1491
diner@waterkloofwines.co.za

LUNCH | Monday – Sunday: Kitchen opens at 12h00, last orders at 14h00.
DINNER | Monday – Saturday: Kitchen opens at 19h00, last orders at 21h00 | Closed on Sunday evenings.

EXPLORE our nature trail on foot (Walk With Us) or horseback (Ride With Us), smell the rare indigenous flowers of the Cape Floral Kingdom, all the while keeping your eyes peeled for the elusive caracal and endangered bat-eared fox. Tour with us requires advanced booking. See contact details on overleaf.

CELEBRATE Gosh, you’ve learnt, explored, relaxed, indulged and had your fill at Waterkloof. So, why not say cheese at Waterkloof? Why not? Whoop whoop!

See contact details on overleaf.

SAY CHEESE Come with the children and relax on the Healey’s Deli deck overlooking exquisite views of False Bay. Pair this with comfort food, Waterkloof wines or craft beer and you’re left with a perfect afternoon out. Kids can play on the lawn and jungle gym while parents nibble local fare.

See contact details on overleaf.
DIRECTIONS FROM CAPE TOWN
Stay on the N2 and drive through Somerset West. 2.9km from the first traffic light you will turn left at the 5th traffic light (Reunion Drive) with a BP Garage on the corner. Continue up this winding road to the top - 1.2 km. Turn right onto Sir Lowry’s Pass Village Road and drive for 1.3km. This will take you to our entrance on the left.

DIRECTIONS FROM STELLENBOSCH
Take the R44 towards Somerset West. Turn left onto the N2. Stay on the N2 and drive through Somerset West. 2.9km from the first traffic light you will turn left at the 5th traffic light (Reunion Drive) with a BP Garage on the corner. Continue up this winding road to the top - 1.2 km. Turn right onto Sir Lowry’s Pass Village Road and drive for 1.3km. This will take you to our entrance on the left.

DIRECTIONS FROM GORDON’S BAY
From Gordon’s Bay Drive take either Broadlands Road or Sir Lowry’s Pass Road towards the N2. At the N2, turn left until you get to a traffic light with a BP petrol station on the corner. Turn right at this traffic light (Reunion drive). Continue up this winding road for 1.2km until reaching the top. Turn right onto Sir Lowry’s Pass Village road and drive for 1.3km. The entrance gate to Waterkloof will be on your left.

AIRPORT
- 39km / 40 minutes

CAPE TOWN CBD
- 53km / 50 minutes

FRANSHOEK
- 61km / 1h20 minutes

STELLENBOSCH
- 28km / 40 minutes

HERMANUS
- 71km / 1 hour

GORDON’S BAY
- 13km / 20 minutes

Join the Waterkloof Wine Club and enjoy a range of carefully curated benefits that extend far beyond simply having a few bottles of your favourite Waterkloof wines at hand.

Club membership entitles you to exclusive wine club prices, complimentary tutored tastings, invitations to annual members-only events, and access to rare and limited release wines, amongst other benefits.

LEARN MORE AND SIGN UP AT www.waterkloofwines.co.za/wine-club