

# WATERKLOOF

## CHENIN BLANC 2022

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### THE JOURNEY

Eighteen years ago, we made a first wine deemed worthy of the Waterkloof label. A Sauvignon Blanc from a mature and rather special little block of vines atop The Schapenberg made the grade.

During the intervening years, with the hard-work and ingenuity of Christiaan Loots and his dedicated team, vast improvements have been made to the health of our vineyards and their surrounding eco-system, from being named one of South Africa's first WWF Conservation Champions to converting Waterkloof into an organic, regenerative farm. Yet the wait for a second Waterkloof wine went on, with a few agonizingly near-misses along the way.

We've always believed that truly special things shouldn't be rushed though and were convinced that with the continued maturity of our highest, oldest chenin block, it was only one great vintage away from becoming Waterkloof wine number two. 2021 was the year and Nadia Langenegger, alongside her brilliant cellar team brought the grapes home with distinction. We feel this second vintage in 2022 has raised the bar again.

So, good things really do come to those who wait (eventually) and as we finally get to share our second Waterkloof wine with you all, please have confidence that while it will offer great enjoyment in its youth, Waterkloof Chenin Blanc - just like it's Sauvignon Blanc counterpart - will reward cellaring for a decade...or more...maybe even seventeen years. Here's hoping we won't have to wait that long for number three.



### THE VINEYARD

Size: 1.75 hectares (single block)  
Ocean Proximity: 5km  
Altitude: 300m  
Exposure: East  
Windspeed: Hectic  
Soil: Compacted Sandstone (18% stone)  
Exposure: East  
Farming: Organic & Regenerative with no irrigation  
Vine Training: Bush Vine (stake-by-vine for support in wind)  
Yield: Grapes - 4tons/hectare  
Wine – 33hl/hectare

### THE CELLAR

Hand-picked and hand-sorted  
Whole bunch pressed for purest juice  
Wild yeast ferment in old 600l French oak barrels,  
10% new with the rest being 4/5<sup>th</sup> fill barrels.  
10 months on lees without stirring  
No additions other than sulphur  
4800 bottles made

### THE NUMBERS

Alc: 14%  
RS: 3.5 g/L  
pH: 3.38  
TA: 5 g/L  
VA: 0.7  
TSO2: 79

### NADIA LANGENEGGER'S TASTING NOTE

A complex nose showing poached pear, raisins, honey and yellow apple, with a hint of fennel that gives it more depth alongside the minerality on the pallet. The wine lingers beautifully and I pick up more of the yellow apple on the finish.

