

CIRCUMSTANCE

CHENIN BLANC 2025



IT'S REALLY ALL ABOUT THE VINEYARDS

Circumstance Chenin Blanc is produced from low-yielding, ocean-facing bush vines, situated just 5 kilometers as the crow flies from the Atlantic. These conditions ensure a cooler and longer growing season and allow for ripe fruit with good concentration and higher natural acidity. The soils are of sandstone origin, with medium-sized stones helping with drainage. They also have a very good ability to retain moisture. Production was just 3,5 tons/ha.

At Waterkloof, we use regenerative methods based on Old World, sustainable practices in our vineyards to ensure that the vines are nourished, healthy and in balance. Our soils are full of fungi and are kept healthy by using plant extracts, fruit and vegetable waste to make our own organic compost. These vineyard practices, allied with a natural approach to winemaking, give us wines that truly reflect the terroir and the vintage.

A GENTLE HAND

The winemaking philosophy is the same for all of Waterkloof's premium white wines. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to be expressed in the bottle. All grapes are hand-picked to ensure that only the finest berries are brought to the cellar by our horses. We harvest according to taste and spend most of our time in the vineyards to see how the flavours develop. All grapes are sorted by hand and then whole-bunch pressed in our modern basket press to extract the juice in the gentlest way. The juice is then settled naturally for around 12 hours, after which it is racked from the settling tank into 600-liter barrels. The naturally occurring yeasts or "wild yeasts" are allowed to start the fermentation process. This leads to a longer fermentation process with a slow release of aromas and a more structured palate. The natural fermentation process took 3 months to complete and we then left the wine on the gross lees for a further 6 months. We do not employ battonage nor do we add any acid or enzymes during the winemaking process, with only a light filtration and a small addition of sulphur added as a preservative prior to bottling.

AND A FEW PRAYERS TO MOTHER NATURE – 2024/2025 GROWING SEASON

The 2025 vintage on the cool slopes of the Schapenberg will be remembered for its poise and precision. A mild, dry growing season with temperate coastal breezes from the Atlantic created ideal conditions. The absence of major heat spikes and well-timed veraison encouraged gradual phenolic ripening and exceptional balance between sugar and acidity.

White varietals like Chenin Blanc and Sauvignon Blanc benefitted from cool nights and ample hang time, delivering crisp aromatics and textural finesse. Early reds, including Pinotage and Grenache, display vivid fruit purity and silkier tannins, while late-harvested Cabernets and Syrah's hint at deep colour, brooding structure, and notable longevity.

With yields slightly below average, the vintage leans toward quality over quantity, producing wines that reflect the terroir diversity and maritime influence of the Cape with remarkable clarity. A vintage marked by elegance, freshness, and authenticity.

As we are still experiencing strong South Easterly winds at Waterkloof we had to focus a lot on increased use of cover crops, minimal soil disturbance, and a renewed focus on biodiversity contributed to healthier, more resilient vine canopies throughout the season. Enhanced soil structure and moisture retention supported steady ripening during dry spells, reinforcing the natural balance already characteristic of the Schapenberg. These practices not only underpinned the vitality and purity seen in the fruit but also deepened the expression of place—resulting in wines that speak more transparently of their origins and the living soils from which they arise.

A TASTING NOTE FROM THE GLASS OF NADIA LANGENEGGER

A rich and structured Chenin wine with prominent stone fruit notes such as white pears, honey, florals and a slight hint of raisins. The palate has great length, lovely roundness and balanced acidity that adds to the complexity. Enjoy it with a variety of foods especially spicy seafood curries.

THE NUMBERS (8 039 BOTTLES PRODUCED)

Alc: 13.5 %

RS: 2 g/l

TA: 6.2 g/l pH: 3.32