

SERIOUSLY COOL

CHENIN BLANC 2025



IT'S REALLY ALL ABOUT THE VINEYARDS

Once considered the workhorse of South African wine, Chenin Blanc now stands as a symbol of transformation. Its adaptability allows it to express a vast range of styles—from bone-dry and mineral to lusciously sweet—each shaped by soil, climate, and intention. At Waterkloof, ocean-cooled, wind-buffed, bush vines aged 10 to 20 years yield naturally low quantities, infusing each berry with depth, energy, and naturally balanced acidity.

Grown in sandy and sandstone soils with excellent drainage, these grapes reflect a legacy of resilience—elevated through regenerative farming and artisanal care into wines that are both vibrant and profound.

A GENTLE HAND

The winemaking philosophy for all our premium white wines from Waterkloof is the same. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. It allows the flavours prevalent in that specific vineyard to ultimately express themselves in the wine. To achieve this goal, all grapes are whole-bunch pressed in our modern basket press, to extract the juice in the gentlest way. The juice is then allowed to settle for 12 hours after which it is racked from the settling tank into concrete eggs and also older 600 liter barrels.

We do not inoculate the juice with commercially cultivated yeast, but allow the wild yeast prevailing in the vineyard to ferment the juice. We also do not add acid or any enzymes during the process. The natural fermentation process took approximately 3 months to complete after which we left the wine in the barrels and eggs to develop further complexity. Only a light filtration was used prior to bottling.

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

The 2025 vintage in the Coastal Region of the Western Cape will be remembered for its poise and precision. A mild, dry growing season with temperate coastal breezes from the Atlantic created ideal conditions across key sub-regions such as Stellenbosch, Darling, and Swartland. The absence of major heat spikes and well-timed veraison encouraged gradual phenolic ripening and exceptional balance between sugar and acidity.

White varieties 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 Mourvèdre 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.

TASTING NOTES FROM THE GLASS OF NADIA LANGENEGGER

Lively and refined, this cool-climate Chenin Blanc opens with quince, green apple, and citrus blossom, layered with hints of toasted almond and wet stone. A whisper of oak adds creamy texture to its zesty, mineral-driven finish—perfect alongside grilled line fish, smoked chicken salad, or soft-ripened cheeses like Brie.

THE NUMBERS

Alc: 13.5%

RS: 2.2 g/l

TA: 5.16 g/l

pH: 3.51