

WATERKLOOF · SOUTH AFRICA

Circumstance Chenin Blanc, 2025

Stellenbosch, Coastal Region, Western Cape, Western Cape



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chenin Blanc	13.5%	2025 · 750 ml

STILL



LABEL



Tasting notes

Easy to appreciate this wine's intriguing complexity ranging from beautiful stone and citrus fruits to floral notes on the nose. The palate shows great length and fresh acidity. Enjoy it with a variety of dishes such as roast chicken or a simple cheese platter.

About the wine

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 in 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 24 hours, after which it is racked from the settling tank into 600-litre barrels. The naturally occurring yeasts or “wild yeasts” are allowed to start the fermentation process. We do not employ battonage nor do we add any acid or enzymes during the winemaking process, only a small addition of sulphur as a preservative and a light filtration prior to bottling.

Awards

Winemag.co.za (Christian Eedes) 2025 — 93 points (2025)

Winemaking

MATURATION	7 months in old 600 L barrels
TOTAL ACIDITY	6.2 g/l
PH	3.32
RESIDUAL SUGAR	2 g/l

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Long ageing (producer)
FOOD PAIRING	Pairs well with cheese, roast chicken, grilled vegetables BBQ meats.