



## Waterkloof Chenin Blanc, WO Stellenbosch 2022

FBW102 WATERKLOOF STELLENBOSCH, SOUTH AFRICA

14% | 6 x 75cl | Cork

Chenin Blanc 100%

Vegetarian, Vegan, Sustainable

*Seventeen years after the launch of Waterkloof Sauvignon, a second wine has finally been added to the range. From the estate's oldest, highest block of Chenin on the upper slopes of The Schapenberg, it's well worth the wait.*

**Boutinot**  
WINES

# Waterkloof Chenin Blanc, WO Stellenbosch 2022

FBW102 WATERKLOOF STELLENBOSCH, SOUTH AFRICA

## PRODUCTION

---

Eighteen years ago, Waterkloof 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 a regenerative farm. Yet the wait for a second Waterkloof wine went on, with a few agonizingly near-misses along the way. Truly special things should not be rushed though and they were convinced that with the continued maturity of their 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. The grapes are hand sorted and whole bunch pressed, then wild yeast fermented in 600l French oak barrels. The wine spends 10 months on lees without stirring. No additions were made other than sulphur.

## TASTING NOTE

---

A ripe yet restrained, complex nose showing quince, white peach and yellow apple, with a hint of fennel. The palate has great concentration of honeyed, lightly floral fruit, perfectly balanced by taut acidity and minerality. The wine lingers with hints of ripe apricot and honey and will no doubt age gracefully for many years.

## FOOD MATCH

---

Try with light seafood pasta dishes and risottos, goats cheese salad or roasted butternut squash.

## AWARDS

---

### 2022 Vintage



**Decanter World Wine Awards 2023**  
BRONZE

## NOTES