

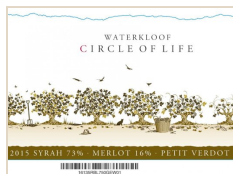
WATERKLOOF · SOUTH AFRICA

Circle Of Life Red, 2022

Stellenbosch, Coastal Region, Western Cape, Coastal Region

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Mourvedre/Monastrell, Shiraz/Syrah	13%	2022 · 750 ml

STILL



LABEL



Tasting notes

2020: 73% Syrah, 16% Merlot and 11% Petit Verdot. Aromas of ripe black plum, light smoke and herbs. Well-balanced palate with smooth tannins and a long finish. 2022: 64% Mourvèdre and 36% Syrah. Aromas of black berries, black cherry, ripe plum and subtle spice. Fresh palate with fine tannins and a mineral finish.

About the wine

The grapes come from Waterkloof's own biodynamic vineyards on the Schapenberg, high above False Bay. They are fermented with wild yeasts in open-top vessels and the wine is matured in older large French oak barrels for a gentle oak touch. Waterkloof ploughs its vineyards with horses instead of tractors.

Awards

Winemag.co.za (Christian Eedes) 2023 — 95 points (2020)

Winemaking

MATURATION	2020: 18 months maturation in French oak barrels. (10% new oak) 2022: 12 months in 600L French oak barrels (10% new oak), followed by 12 months in wooden fermenters.
TOTAL ACIDITY	5.1 g/l
PH	3.77
RESIDUAL SUGAR	1.9

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	2020: Lamb shank, meat stews, grilled meats, Asian cuisine. 2022: Pairs well with grilled lamb, roast beef, game meats, barbecue dishes, slow-cooked stews and mature cheeses.