

WATERKLOOF · SOUTH AFRICA

Circumstance Cabernet Sauvignon, 2021

Stellenbosch, Coastal Region, Western Cape, Western Cape

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon	14%	2021 · 750 ml

STILL, FULL-BODIED

Tasting notes

Luscious notes of red berries balanced out by the traditional hints of pencil shavings. The palate shows great focus with very well refined tannins and great length. This Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with duck breast with a bit of crispy skin on the side.

About the wine

Grapes were destemmed, hand-sorted and placed into our open-top wooden fermenters via gravity. The natural fermentation started spontaneously, utilizing the wild yeasts present on the fruit. Punch downs (twice a day) were used during fermentation to ensure a soft and slow colour and tannin extraction. The wines spent 30 days on the skins to help integrate the tannins and stabilize the colour. The skins were separated from the juice via gravity flow and gently pressed in a basket press. The wine went through malolactic fermentation in barrel and was then aged in new (20%), second and third fill (80%) French barrels for 20 months. We never fine any of our reds so that the grapes are honestly and purely expressed in the wine. Only sulphur was added and no other additions, such as tartaric acid or enzymes, were allowed.

Awards

Tim Atkin MW South Africa Special Report 2023 — 93 points (2020); Winemag.co.za (Christian Eedes) 2023 — 91 points (2020)

Winemaking

MATURATION 20 month and French barrels

Cellar and service

SERVE AT 16–18 °C

FOOD PAIRING This Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with duck breast with a bit of crispy skin on the side.