

WATERKLOOF · SOUTH AFRICA

Circumstance Syrah, 2022

Stellenbosch, Coastal Region, Western Cape, Western Cape

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

STILL



LABEL



Tasting notes

This wine shows a great expression of dark berries and earthy tones infused with a fresh perfume scent. The fruit is carried by fresh acidity and soft and well-balanced tannins. Elegant with great length. Syrah is one of the most versatile wines to pair with food.

About the wine

The grapes were hand-picked, cooled overnight and then processed the following morning. Grapes were not de-stemmed and were sorted to ensure that only the top-quality fruit was placed via gravity into the open-top wooden fermenters. The 100% whole bunch, natural fermentation started spontaneously by utilising the wild yeasts present on the fruit. The berries were punched down two to three times per day. Making sure not to break the stems too quickly and to slowly and softly extract the tannins, the wine was left on the skins for a total of 30 days before it was run off via gravity. The skins were then softly pressed, using a basket press and aged in older 600 litre French barrels for 19 months before bottling. The wine received no fining, which allowed the grape to be purely expressed in the wine. Only sulphur was added and no other additions, such as tartaric acid or enzymes were allowed.

Winemaking

MATURATION 19 months in French used oak barrels.

Cellar and service

SERVE AT 16–18 °C

AGEING POTENTIAL 8 - 10 years

FOOD PAIRING Pair it with grilled red meats or savoury beef or venison stews. This specific vintage will be interesting with a rabbit dish or even duck.