Circumstance Sauvignon Blanc, WO Stellenbosch 2024

FBW0902024

2022 Vintage

Waterkloof

— Stellenbosch, South Africa

Jancis Robinson
External 2025

Outstanding, cool climate Sauvignon Blanc from the slopes of the Schapenberg which combines ripe varietal fruit with texture, depth and minerality. As bracing as the wind through the vines at Waterkloof.

Production

Living soils and a natural approach to winemaking means that each of the single-varietal wines in the Circumstance range is truly defined by the circumstances influencing the chosen varietal and vineyard blocks, including: soil, aspect, altitude and vintage. These factors combine to produce low yields, balanced grapes and wines with a true sense of place. The Sauvignon Blanc is from three windswept, south-facing (less sun exposure) blocks 270-300m above and a mere 2 miles from The Atlantic. The vines are 20 years old and production was a miserly 4 tons per hectare. Waterkloof follow a traditional, minimalistic approach in their gravitational cellar which means interfering as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to ultimately express themselves in the wine. To achieve this goal, all grapes are whole-bunch pressed, which ensures that juice is extracted in the gentlest way. The juice is then settled naturally for 24 hours. Naturally present wild yeast is employed to ferment the juice, mainly in old 600litre barrels (90%). This leads to a longer fermentation process with a slow release of aromas and a more structured palate. The natural fermentation process took 5 months to complete, after which the wine was left on the gross less for another 2 months. There are no added acid or enzymes during the winemaking process, with only a light filtration and a small addition of sulphur added as a preservative prior to bottling.

Tasting note

Vibrant lime and gooseberry fruit on the nose, with crushed laurel on the nose along with lime and gooseberries and a lightly salty tang. This is a ripe and textured style of Sauvignon, with good concentration of citrus and stone fruit characters and fennel hints, leading to a taut, mineral acidity.

Food Match

Ideal with fresh oysters or fresh crayfish on the grill. Great with a goat's cheese too.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Natural/Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Nadia Langenegger

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
6009650000808