Circumstance Cabernet Sauvignon, WO Stellenbosch 2021

FBW0932021

Waterkloof

— Stellenbosch, South Africa

A succulent Cabernet Sauvignon grown in the first class vineyards of the Waterkloof estate. The cool 2021 vintage has given a fine, fresh and balanced wine with great purity of fruit.

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. The Cabernet Sauvignon is from a single, windswept, north-facing (more sun exposure) block 270-300m above and a mere 2 miles from The Atlantic. These factors combine to produce low yields, balanced grapes and wines with a true sense of place. Production was a miserly 4 tons per hectare. Grapes are hand-harvested and brought to the cellar by horses for hand-sorting. De-stemming and sorting takes place and fermentation happens spontaneously with wild yeast in large, open-top wooden fermenters. Manual punch-downs or foot-pressing takes place 1-2 times per day and the wine is left on skins for 35 days before going through malolactic fermentation in mainly old barriques then ageing for 20 months in the same vessels. No fining, just a light filtration. No additons other than sulphur.

Tasting note

On the nose there is ample complexity with notes of pencil shavings, ripe blackberry and spice. A rich, succulent wine with lush blackcurrant pastille fruit and smooth, fine tannins. Supple, concentrated and complex with fresh acidity on the long finish.

Food Match

Try with red meats cooked on the brai (barbeque) or with duck breast with a bit of crispy skin on the side.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Nadia Langenegger

Grape Varieties:
Cabernet Sauvignon 100%

Suitable for:
Vegan

Bottle Barcode:
6009650000853