

# CIRCUMSTANCE

## CABERNET SAUVIGNON 2016



### IT'S REALLY ALL ABOUT THE VINEYARDS

A cross between Cabernet Franc and Sauvignon Blanc, Cabernet Sauvignon is the most famous red wine grape in the world and is celebrated as the king of the reds because of its great structure. With its small, thick-skinned berries, it is rich in colour and tannins.

The block used for our Circumstance Cabernet Sauvignon is on the north-west facing slopes of the Schapenberg, at an altitude of about 270 and 300m above sea level and a mere 5 kilometres from the Atlantic Ocean. Strong south-easterly winds help control growth and crop yield. Soils are of decomposed granite origin with fine sand/loam topsoil and medium size stones, helping with both drainage and moisture retention. Production was approximately 4 tons/ha.

At Waterkloof we pride ourselves in not spraying any chemical herbicides or pesticides in our vineyards. We produce our own compost and biodynamic preparations, which we then distribute by utilising our draught horses, as opposed to heavy tractors. These practices ensure loose soil with more life, where the vines can spread their roots as they please; taking up everything they need from our rich and complex earth. We believe that biodynamic farming helps to produce honest, terroir-driven wines that are truly made in the vineyard.

### A GENTLE HAND

We harvest according to taste and spend a lot of our time in the vineyards to see how the flavours develop. Grapes were destemmed, hand sorted and placed into our open-top wooden fermenters via gravity. The natural fermentation started spontaneously utilising 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 stabilise 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 (10%), second and third fill (80%) French barrels for 21 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.

### AND A FEW PRAYERS TO MOTHER NATURE: THE 2015/2016 GROWING SEASON

The Cape did not experience a very cold winter in 2015, with near perfect days lingering at 20°C. The evenings were cold but not excessively so. We also experienced the driest winter to date with half the normal rainfall.

Budburst took place at the beginning of September, which was definitely earlier than usual. It was a proper spring with lots of sun and warm temperatures.

We started picking a week earlier than last year (which was already early). A lot of the producers were significantly down on crop yield (some even up to 50%). Fortunately, our biodynamic vines have a deep root system (approximately six metres deep), compared to conventional vineyards (digging only one meter deep) and we were not down on yield by too much.

With the berries being very small this year the flavours were fantastic. Some raisins still developed on the later varieties, which we got rid of in the cellar. The skins on the reds were thicker than normal but brimming with concentration.

#### **TASTING NOTES FROM THE GLASS OF NADIA BARNARD**

A wine that shows prominent notes of red berries balanced out by typical hints of pencil shavings and a bit of green spice. The palate shows great focus with superbly refined tannins and great length. Our Circumstance Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with a rump on the braai!

#### **THE NUMBERS (7 400 bottles produced)**

**Alc:** 13.3%

**TA:** 4.7 g/l

**pH:** 3.66

**RS:** 2.1 g/l