

CIRCUMSTANCE

SAUVIGNON BLANC 2014



A TASTING NOTE FROM THE GLASS OF NADIA BARNARD

AN ELEGANT WINE WITH NOTES OF PEACH, LIME AND GOOSEBERRIES ON THE NOSE. IT HAS A RICH TEXTURE AND MOUTHFEEL, WITH A LINGERING MINERALITY ENDING WITH A FRESH ACIDITY. AN EXCELLENT WINE TO PAIR WITH FRESH CRAYFISH ON THE GRILL.

IT'S REALLY ALL ABOUT THE VINEYARDS

Circumstance Sauvignon Blanc is produced from the windswept southwest facing, low-yielding slopes of Schapenberg Hill. These strong winds churn up the vineyards regularly.

We use organic and biodynamic methods based on Old World, sustainable practices in our vineyards to ensure that the vines are nourished and in balance. Our soils are free of chemicals and are kept healthy by using plant extracts, fungi and bacteria from our own, natural compost.

These traditional methods, combined with a windy vineyard site ensure a balanced vine with a naturally low production and intense flavours. The vineyards are about 5 kilometers from the sea, and are planted at a height of between 270 and 300 meters above sea level. The soils are of sandstone origin with medium-sized stones, helping with drainage and also with moisture retention. The vineyards are an average age of 18 years.

A GENTLE HAND

The winemaking philosophy is the same for all our premium white wines from Waterkloof. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to be expressed. To achieve this goal, all grapes are whole bunch pressed, ensuring that we extract the juice in the gentlest way possible. The juice is then allowed to settle for 24 hours. Naturally present wild yeast occurring on the grapes is allowed to ferment the juice, this leads to a longer fermentation with a slow release of aromas and a more structured palate. Fermentation took place at temperatures of 18°C to 20°C. We do not add acid or enzymes during the winemaking process, with only a light filtration and a small addition of sulphur as a preservative prior to bottling.

AND A FEW PRAYERS TO MOTHER NATURE - 2013/14 GROWING SEASON

We experienced an exceptionally cold and wet winter. The accumulation of cold units is very favourable to ensure an even budburst and an elegant ripening process. Leading up to winter, our main focus was to further improve the health of our soils by adding natural living life, back into the soil in the form of bacteria, fungi and earthworms.

This was done by composting, cover cropping and by making use of biodynamic preparations.

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We had very high rainfall in mid-November and also in the beginning of January. Budburst was later this year as the winter seemed to carry on longer. With the initial buds showing, we only sprayed a fungi (*Trichoderma* specie) onto the buds to protect it by covering the whole area to inhibit any other fungal growth. The results were fantastic and as natural as can be.

For the rest of January and until the end of February the growing season was cool and optimal. There were no excessive heat spikes and the grapes were able to produce sufficient aromatics with the slower ripening period. We started picking about a week and a half later than normally. This year we were able to pick at a lower sugar level as the desired aromatics were already achieved at this point.

THE NUMBERS (39 857 BOTTLES PRODUCED)

Alc 13% RS 4.1g/l TA 5.4g/l pH 3.22