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Circumstance Cabernet Sauvignon 2009

Flavours of ripe blackcurrant and spice. A rich, succulent wine with smooth, fine tannins. The great concentration and fine tannins will ensure that it will only become more complex with age.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.40 g/l **pH :** 3.78 **ta :** 4.4 g/l **va :** 0.55 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : **Vineyards**
Circumstance Cabernet Sauvignon is grown on the slopes of the Schapenberg. The farm is about 5 kilometres from the False Bay Coastline, and the Cabernet Sauvignon vineyards are planted at a height of between 260 and 280 meters above sea level. The soils are of sandstone origin with medium size stones, helping with drainage but it also have a very good ability to retain moisture. The vineyards are trellised to effectively handle the canopy. Strong South Easterly winds occurred during the growing season which helped to control growth and crop. The vineyards are 10 years old. Production was approx 8 tons/ha.

2008/9 Growing Season
The Winelands stayed in the grip of winter well into September of 2008. Very good rains during the winter ensured that soil retained enough moisture to sustain the vines through the long growing season. Together with cool weather during spring, it caused vineyards to ripen the grapes later than normal. Cultivars that ripen early to mid-season were 2 to 3 weeks later than normal the long, cool growing season ensured that grapes had a high natural acidity and lots of flavor. Late ripening varietals like Cabernet Sauvignon ripened on time. The result was a short and very intense harvest which lasted for about 5 weeks.

in the cellar : Fermentation took place in open top wooden fermenters. Natural yeast on the grapes was allowed to start and complete the fermentation process. The cap was punched down by hand a maximum of two times per day. Grapes spend 30 days on the skins. A delicate pressing followed and all press juice returned to the wine. It was aged in 40% new French barrels and 60% older French barrels for 22 months after which it spend another 2 months in tank before bottling.