

## Circumstance Syrah 2008

Intense and complex bouquet of black cherries and freshly crushed dark vanilla pods. The palate is rich and brimming with black fruits and finishes with silky-smooth tannins.

This will complement red meat, especially lamb or sirloin steak, flavoured with Southern French herbs (rosemary, thyme) or hearty casseroles.

**variety :** Shiraz | 100% Shiraz

**winery :** Waterkloof

**winemaker :** Werner Engelbrecht

**wine of origin :** Western Cape

**analysis :** alc : 14.50 % vol    rs : 2.90 g/l    pH : 3.76    ta : 4.90 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

### in the vineyard : Vineyards

Circumstance Syrah is grown on the slopes of the Schapenberg. The farm is about 5 kilometres from the sea, and the Shiraz vineyards are planted at a height of between 240 and 260 metres above sea level. The soils are of sandstone origin with medium size stones that help with drainage, while retaining moisture well. The 2008 vintage was cultivated under dry land conditions. Strong south easterly winds occurred during the growing season which helped to control growth and crop. The vineyards are of an average age of between 9 and 11 years. Production was approximately 6 tons/ha.

### The 2007/08 Growing Season

The winter provided much needed rain and cold weather, and was followed by a cool, wet spring. The regular rains during spring and the early parts of the summer led to higher than normal disease pressure. We had to increase our spraying intervals in order to ensure that our vineyards stayed free from disease. Cloudy periods during flowering resulted in irregular set. Bunches were loose and the berries were small, which allowed for even veraison. The cool weather during spring followed through into the early parts of summer.

**in the cellar :** The grapes were fermented in open top wooden fermenters. Natural yeast was allowed to start and complete the fermentation process. Berries were punched down by hand a maximum of two to three times per day. The wine was left on the skins for 20 days before it was raked. To ensure that we extract only the finest tannins, the skins were pressed with a basket press. It was aged in new 600 litre barrels for 22 months before bottling.

