



Circumstance Cabernet Franc



South-west Schapenberg / South Africa
Cabernet

The nose is gentle, with lovely red fruits and light acids. The mouth feel is long and elegant, balancing soft tannins and acids. Cabernet Franc's liveliness makes it an excellent food partner. A simple quail dish would complement this wine exceptionally well.



Circumstance Cabernet Sauvignon



South-west Schapenberg / South Africa
Cabernet Sauvignon

The palate shows great focus with very well refined tannins and great length. This Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with duck breast with a bit of crispy skin on the side.



Circumstance Merlot



South-west Schapenberg / South Africa
Merlot

Light cassis, sour plums and some floral aromas greet and entice the nose. Elegant, bright acidity with juicy fruit on the palate. Great length with fine tannins on the finish. Pairs well with duck and lamb dishes.



Circumstance Sauvignon Blanc



South-west Schapenberg / South Africa
Sauvignon Blanc

The nose is fresh, with hints of green apple, grapefruit and gooseberry. The palate starts fresh with gooseberry acids, developing into a melody of white fruits, with a long and elegant finish. Enjoy it with a variety of vegetables, or steamed white fish.