

ROSE-MARY, WATERFORD ESTATE



Vintage

2019



A wine produced by whole bunch pressing various red grape varietals, thus giving the wine a lovely transparent pink colour.

TASTING NOTE

The aroma is minerally driven with delicate raspberry fruit undertones. The natural acidity from the different Mediterranean varietals add a lovely soft texture to the wine and provides for a crisp and delicate finish. A blend of Shiraz, Mourvedre, Tempranillo, Cinsaut and Sangiovese.

VINTAGE CONDITIONS

The ongoing drought continued to play a huge role on the 2019 vintage, a dry and warm winter hindering the dormancy period which is vital for even growth and survival. Across the board Waterford experienced on average a 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavour, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.

VINIFICATION DETAILS

Limited skin contact during pressing only, gives the wine a beautiful blush colour.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.0	1.2
рН	Acidity
3.15	6.9

ATTRIBUTES

