SECKFORD AGENCIES

WATERFORD ESTATE STELLENBOSCH

WATERFORD ESTATE

KEVIN ARNOLD SHIRAZ, WATERFORD ESTATE

Vintage 2018



Shiraz is a variety chosen for its property of expressing a sense of place, and in this instance, vineyards surrounding Waterford in Stellenbosch.

TASTING NOTE

The wine shows aromatics of delicate violets, dark plum fruits and liquorice notes which has layered subtle notes of earthiness and leather spice, brought in by the Mourvedre component. The palate follows the aromatics of the nose with similar violet and earthy spice notes. The wine shows generosity for a vintage which is known for more elegant and finely textured wines. The tannins presented are soft and granular with a fruit-forward finish due to the use of strictly older barrels for ageing. 96% Shiraz, 4% Mourvedre

VINTAGE CONDITIONS

With the winter having lower levels of rainfall, it was expected that the vineyard was going to be stressed during the springtime, but what followed was near-perfect growing conditions for flowering and berry set. Harvest time was characterised by moderate temperatures and a distinct lack of heat waves which was ideal for berry ripening. The vineyards remained very healthy and produced the perfect bunches, smaller berries than usual but this gives great concentration. Apart from being a warm vintage the wines show good freshness and elegance.

VINIFICATION DETAILS

No new wood is used in the making of this wine, only Old French oaks barrels 225L, 300L & 500L for 22 months. Whole berry fermentation and soft extraction methods (pumpovers only) have brought out the purity in the wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	1.5
pH	**Acidity**
3.68	4.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Mark le Roux		Cork	Stellenbosch	Yes