

Vintage 2017



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

Lovely aromatics of strong violets, dark plum fruits and liquorice. Layered into the aromatics, is found subtle earthiness and leather spice notes. The palate is generous and rich with well textured and sturdy tannins which will add many years to the ageing ability. The wine finishes with a cooler feel than expected, with the ocean influence maintaining a great natural acidity. (96% Shiraz, 4% Mourvedre)

VINTAGE CONDITIONS

The third year of drought in the Western Cape and becoming very noticeable in the natural mountain vegetation and low dam levels. Low winter rains but followed by near perfect growing conditions, moderate temperatures and lack of heat waves during harvest. The vineyards remained very healthy and produced lovely bunches, smaller than usual berries giving great concentration. The wines are extremely classical in style, with tight tannin structures and lovely acidities.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.9
pH	Acidity
3.70	5.0

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.

ATTRIBUTES

 Origin South Africa	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Mark le Roux	 Fining Agent	 Closure Cork	 Region Stellenbosch	 Vegan Yes