

**Vintage**
**2016**


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

Concentrated red and dark fruit with warm earthy aromatics can be found in this Stellenbosch Shiraz, accompanied by plum fruit and leather spice undertones. The 2016 vintage produced a lovely soft and velvety textured Shiraz, with the slight addition of Mourvèdre (12%) to build in a little tension in the finish of the wine.

## VINTAGE CONDITIONS

A vintage which will be remembered for drought and heat. Luckily Waterford's location on the Helderberg mountain and the near proximity to the ocean allowed the vineyards to cool down overnight. The lack of water throughout the ripening season resulted in light bunches with tiny berries, giving the wines great colour and flavour.

## VINIFICATION DETAILS

No new wood is used in the making of this wine, using 225L Old French oak barrels, 4th fill and older. Whole berry fermentation and soft extraction methods (pumpovers only) have brought out the purity in the wine.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
pH	Acidity
3.67	5.0

## 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