

SINGLE VINEYARD GRENACHE NOIR, WATERFORD ESTATE



Vintage

2017



Planted on the rockiest sandstone slopes of Waterford Estate in 2005, for the first 10 years the grapes from this vineyard were solely used to produce the Blanc de Noir.

TASTING NOTE

Pristine red cherry and exotic fruits with touches of earthy clove spice. The palate has earthy, savoury flavours along with delicate dry tannins and a soft freshness to carry the fruit.

VINTAGE CONDITIONS

2017 has been noted as one of the great vintage years in Stellenbosch. Drought conditions prevailed, but temperatures remained moderate-to-cool throughout the season, which resulted in optimal maturation of fruit, but no signs of warmth in the wines. The wines are extremely classical in style, showing tension in the firm and concentrated tannin structures. The cooler conditions also brought about great freshness and purity within the wines.

VINIFICATION DETAILS

The wine is aged in roughly 30% Percaline jars, as well as large 500L old French oak barrels for a period of 14 months.

TECHNICAL ANALYSIS

Alcohol

14.0

Residual sugar

1.0

pH

3.67

Acidity

4.2

ATTRIBUTES



Origin

South Africa



Variety

Grenache



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Mark Le Roux



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes