



CABERNET SAUVIGNON, WATERFORD ESTATE

Vintage

2016



Cabernet Sauvignon is the most suited varietal to Waterford Estate soils, making up 35% of the total plantings.

TASTING NOTE

With over two decades of producing this Estate wine, it has systematically increased in quality, more consistently expressing the terroir of the Helderberg. Wine shows off pure fruit and earthy notes complemented by a classical pencil lead aroma. A typical dry tannin structure with seamless balance to finish. A blend of 94% Cabernet Sauvignon, 3% Petit Verdot, 2% Cabernet Franc, 1% Merlot.

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

Aged for 19 months in 26% new, 225L French oak barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.3
pH	Acidity
3.59	5.6

ATTRIBUTES

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Mark Le Roux	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes