

2015

THE JEM, WATERFORD ESTATE



WATERFORD ESTATE

Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.4	2.5		
pН	Acidity		
3.64	5.4		

ATTRIBUTES

Waterford Estate's flagship blend, named after owner Jeremy Ord, or 'Jem'. This is a blend of different red varietals that represent the very best of the vintage at the estate.

TASTING NOTE

Inviting aromatics of rich dark chocolate and plum fruit, with additional layers of earthy tones, clove spice, crushed violets and a combination of dark, red berries. The palate is well balanced, coated with velvety tannins which provide fullness, and a natural acidity that adds vibrance and elegance to the lasting finish. A blend of 48% Cabernet Sauvignon, 22% Shiraz, 9% Mourvèdre, 6% Petit Verdot, 5% Merlot, 4% Cabernet Franc, 3% Sangiovese, 3% Barbera.

VINTAGE CONDITIONS

The 2015 vintage in Stellenbosch is described by winemaker Mark Le Roux as a vintage with seamless purity and palate texture. A moderate ripening season provided fruit with tension and natural acidity. The wines are characterised by savoury fruit, exotic spice and classic earthy aromas, with refined tannins. Winter was cut a little short with temperatures rising quickly in August, creating a longer growing season. Perfect conditions, which were windless, warm and dry, were experienced during flowering and early stages of vine growth.

Origin	y Variety	Malolactic Fermentation	Bottle Size	V egetarian
South Africa	Red Blend	Yes	75cl	Yes
S Winemaker	o o Fining Agent	Closure	Region	Vegan
Mark Le Roux		Cork	Stellenbosch	Yes