

THE JEM, WATERFORD ESTATE

Vintage

2015


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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
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14.4	2.5
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pH	Acidity
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3.64	5.4
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ATTRIBUTES


Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Mark Le Roux



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes