

# 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
14.4	2.5
рН	Acidity
3.64	5.4

## **ATTRIBUTES**

