

2014

THE JEM, WATERFORD ESTATE



WATERFORD ESTATE

Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar			
14.6	2.8			
рН	Acidity			
3.46	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

Intriguing aromatics of fresh fruit, wild spice, warmth and complexity complimented by the well-layered and integrated tannins to offer an elegant yet long-lasting finish that is classically dry and rewarding. A blend of 45% Cabernet Sauvignon, 20% Shiraz, 14% Cabernet Franc, 6% Merlot, 6% Petit Verdot, 4% Mourvèdre, 3% Sangiovese and 2% Barbera.

VINTAGE CONDITIONS

It was a good, long winter, but late rains and cold delayed the pruning. Great windless conditions experienced during flowering resulted in a high yielding vintage. February temperatures were extremely hot pushing ripening, which made for a quick harvest especially for white wines and resulted in the highest recorded tonnages for Waterford Estate to date. Whites were challenging but the red wines have impressed.

VINIFICATION DETAILS

After vinification the wine spent 19 months in 32% new, 225L French oak barrels.

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