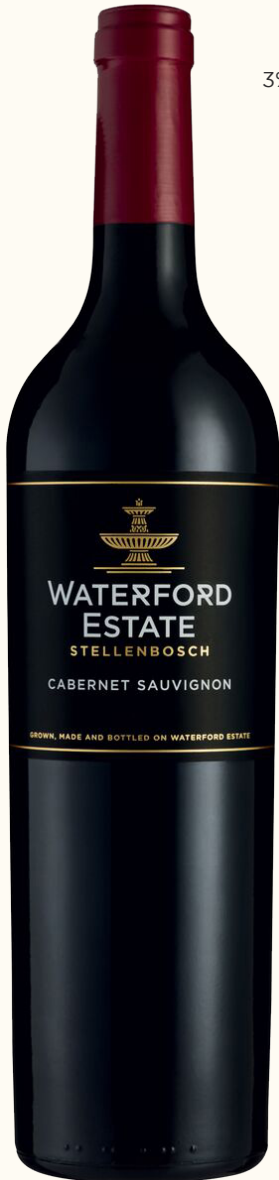


Waterford Estate Cabernet Sauvignon 2006



Cultivars

92% Cabernet Sauvignon,
3% Cabernet Franc, 3% Merlot
2% Petit Verdot

Type

Cabernet Sauvignon

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 14.8%
TA 6.35 g/L
RS 2.3 g/L
pH 3.62

Maturation

Aged in 225L
French oak barrels,
35% new oak.

Ageing potential

5 - 25 years
from production

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

VINEYARD

Waterford Estate's north-facing Cabernet Sauvignon vineyards thrive in loam gravel soils at around 330m elevation, benefitting from refreshing ocean breezes. Cultivating 8 distinct Cabernet Sauvignon clones across multiple estate sites, the prevailing grey loam soil, rich in granite and sandstone, complements their growth. These vineyards were mostly planted between 1999 and 2002.

VINIFICATION

The hand-harvested grapes undergo destemming without crushing. The sorted whole berries are then transferred to fermentation vessels, where they ferment for approximately 18 days. Following fermentation, the grapes are pressed, and the wine is carefully moved to selected French oak barrels for Malolactic fermentation and ageing. The blend is crafted during the first racking at 6 months, with two subsequent rackings during ageing to assess the impact of oak on the wine before bottling.

TASTING NOTES

ON RELEASE

Date tasted: August 2008

A classical aroma of Cedar wood, cigar box and cassis alongside vibrant red berry fruit and cherries. The palate is tightly textured with a classic dry Cabernet Sauvignon finish. The 2006 vintage shows great elegance and satisfies with a great mouthfeel and texture on the finish.

EVOLUTION AFTER 17 YEARS

Date tasted: June 2023

The wine displays a browning hue with a dark red core. Its rich and complex nose reveals black fruit, pencil lead, leather, tobacco, herbaceous fynbos, and green peppercorn notes. The refined tannins are complemented by a mineral edge, while balanced acidity adds brightness. This full-bodied wine offers stewed fruit flavours, a long dry finish, and layered minerality. It can be aged for another 5 to 10 years, allowing the tertiary elements to integrate further.

VINTAGE REVIEW

The 2006 season started with a wet and cold winter season which persisted further into the springtime than usual. The growing season in summer saw intense heat throughout the ripening and harvesting period leading to concentrated berries while the tail end of the harvest season saw a drop in the temperature allowing the later ripening varieties to fully ripen their phenols and sugars. These conditions lead to complex and concentrated wines that age beautifully for many years.