

Waterford Estate

The Jem

2011



Cultivars:	45% Cabernet Sauvignon, 15% Shiraz, 11% Merlot, 6% Mourvedre, 14% Cabernet Franc, 4% Petit Verdot, 3% Barbera, 2% Sangiovese
Vineyard:	Stellenbosch
Quantity:	56 barrels
Aging:	21 months, 25% new, 225L French oak barrels
Wine Analysis:	Alc 14.8% TA 5.1 g/L RS 2.3 g/L pH 3.63

TASTING NOTE

Driven by Cabernet Sauvignon with ripe cherries, black current and cedar wood aromas. Also well complimented by truffle like flavours and exotic spice. The wine is well layered with integrated tannins combining with fruit flavours, to offer an elegant yet long lasting finish that is classically dry and rewarding.

VINTAGE REVIEW

An excellent cold winter but with less than ideal rainfall. The growing season started off rather fast with the warmer conditions and drier soils. Lack of wind and rain during flowering produced an excellent crop for the vintage. The growing season was hot and dry up until the end of harvest. Whites are rich with hints of oiliness and reds are soft textured with ripe fruit notes.

