

Waterford Estate Cabernet Sauvignon 2013



Cultivars

90% Cabernet Sauvignon,
6% Cabernet Franc,
2% Malbec
2% Petit Verdot

Type

Cabernet Sauvignon

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 14.2%
TA 5.01 g/L
RS 2.3 g/L
pH 3.71

Maturation

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

Ageing potential

5 - 20 years
from production

VINTAGE REVIEW

YEAR	2012/2013
Average Rainfall (mm)	909.9
Average Winter Temp. (°C)	12.5
Average Summer Temp. (°C)	20.9

The 2013 vintage continued the trend from 2012, with higher annual rainfall and lower temperatures. This cooler vintage allowed the fruit to ripen longer on the vines, resulting in elegant, fruit-forward wines of similar quality. This approachable vintage is anticipated to age gracefully for years to come.

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

The Cabernet Sauvignon vineyards flourish in the loamy gravel soils of Waterford Estate. They are situated on the warmer, north-facing slopes at an altitude of approximately 330 m above sea level. This elevation takes full advantage of the ocean breeze, which significantly cools the vineyard canopy during the afternoons. Waterford Estate boasts 8 diverse clones of Cabernet Sauvignon, each cultivated across various sections of the estate. The predominant soil type comprises grey loamy soils with a substantial content of gravel and stone. The majority of these vineyards were planted between 1999 and 2002.

VINIFICATION

The grapes are hand-harvested and destemmed, preserving the whole berries. After sorting, they ferment in vessels for about 18 days. Post-fermentation, the grapes are pressed and the wine moves to select French oak barrels for Malolactic fermentation and ageing. Blending happens at the first racking (6 months), with two more rackings during ageing to assess oak influence before bottling.

TASTING NOTES

ON RELEASE

Date tasted: November 2015

The 2013 vintage expresses softer, yet more concentrated aromas of dark fruit, pencil shavings and earthy tones. The palate offers more velvety tannins compared to that of the 2012 vintage. Remaining true to the Helderberg terroir, this wine maintains its hallmark rich structure and vibrant acidity.

EVOLUTION AFTER 10 YEARS

Date tasted: June 2023

Ageing is evident in the colour shift, as red mellows to brown at the edges. The nose offers elegant oak hints with leather, spice, and cassis leading to plush blackberry and pencil undertones. The palate mirrors the vintage's generosity, balanced by fresh acidity and integrated tannins, characteristic of the cooler year. These chalky tannins contribute to a lasting, fruit-driven finish with a mineral edge.