

Waterford Kevin Arnold Shiraz - Michael Ian 2014



Cultivars: 94% Shiraz, 6% Mourvèdre
Vineyard: Stellenbosch
Quantity: 10 200 cases
Aging: 20 months, 225l and 500l old French oak barrels
Wine Analysis: **Alc** 14.2%
TA 5.2 g/L
RS 2.4 g/L
pH 3.64

TASTING NOTE

Vibrant red fruit, earthy and cold stone lead the aromatics which are accompanied by soft plum fruit and leather spice undertones. Natural acidity and classic granular tannins are a characteristic to the nature of this Stellenbosch Shiraz. This vintage is named after Michael Ian (Micky), Jeremy and Leigh Ords only son.

VINTAGE REVIEW

Good long winter, but late rains and cold delaying pruning. Great windless conditions experienced for flowering resulted in a high yield vintage. February temperatures were extremely hot pushing ripening and this made for a quick harvest. Highest recorded tonnages for Waterford Estate. Wines show slight warmth, whites show hints oiliness and richness, reds very classical in style, good aromatics and lovely soft textured palates.

