

Waterford Estate

The Jem

2015



Cultivars:	48% Cabernet Sauvignon, 22% Shiraz, 9% Mourvedre, 6% Petit Verdot, 5% Merlot, 4% Cabernet franc, 3% Sangiovese, 3% Barbera
Vineyard:	Stellenbosch
Quantity:	2 800 cases
Aging:	22 months in 225L French oak barrels, 33% new.
Wine Analysis:	Alc 14.37% TA 5.4 g/L RS 2.5 g/L pH 3.64

TASTING NOTE

A wine that truly expresses our underlying philosophy at Waterford Estate, by reflecting the diversity and exceptional fruit of the farm. Inviting aromatics of rich dark chocolate and plum fruit, with additional layers of earthy tones, clove spice, crushed violets and a combination of dark, red berries. The palate is well balanced and effortlessly complements the aromatics. Coated with velvety tannins which provide fullness, and a natural acidity that adds vibrance and elegance to the lasting finish. Displaying a classic dry profile, generosity on the palate, and texture that fully represents its heritage.

VINEYARD

All the components of the The Jem, are from vineyards grown at Waterford Estate. The farm includes 48 hectares of vineyards, that stretch throughout the property, offering distinct soil composition and several varietals. The mountainous region and the proximity to two oceans, provide a warm temperature by day and a uniquely cool temperature at night.

VINTAGE REVIEW

The 2015 vintage in Stellenbosch is described by Winemaker Mark le Roux as a vintage with seamless purity and palate texture. A moderate ripening season provided fruit with tension and natural acidity. The wines are characterised by savoury fruit, exotic spice and classic earthy aromas, with refined tannins.

Winter was cut a little short with temperatures rising quickly in August, creating a longer growing season. Perfect conditions, which were windless, warm and dry, were experienced during flowering and early stages of vine growth.

ON RELEASE 5 YEAR

Dark ruby, with a Morello cherry rim. Expressing soft worn leather, cocoa bean, blackberries, cloves, black peppercorn and charcoal silk cherries and warm spiced red fruit in the end note remain crafted on the finish.

EVOLUTION AFTER 10 YEARS

This wine displays consistently in terms of its colour and expression, but with evolutionary notes of Cuban cigars and spiced cedar, mulberry and damson fruit and the further exploration of the clove and pepper spice. The wine remains youthful and poised with elegant silky tannins which grip the palate.

EVOLUTION AFTER 15 YEARS

Chocolate and liquorice, with a hint of incense, and forest floor. Cherry, leather and blackberries are constant with wonderful clove and Indonesian spices. The wine remains generous and youthful, driven through the grape first, ensuring longevity and ageing potential.