

Waterford Estate Cabernet Sauvignon 2016



Cultivars:	94% Cabernet Sauvignon, 3% Petit Verdot, 2% Cabernet Franc, 1% Merlot
Type:	Cabernet Sauvignon
Vineyard:	Stellenbosch
Quantity:	117 barrels
Aging:	19 months, 26% new, 225l French oak barrels
Wine Analysis:	Alc 13.9% TA 5.6 g/L RS 2.3 g/L pH 3.59

TASTING NOTE

With over two decades of producing this Estate wine, it has systematically increased in quality, more consistently expressing the terroir of the Helderberg. Wine shows off pure fruit and earthy notes complimented by a classical pencil lead aroma. A typical dry tannin structure with seamless balance to finish.

VINEYARD

Planted on the rockiest sandstone slopes of Waterford Estate in 2005.

VINTAGE REVIEW

A vintage which will be remembered for drought and heat. Luckily for Waterford's location on the Helderberg mountain and the near proximity to the ocean, the vineyards could cool down over night. The lack of water resulted in light bunches with tiny berries, great for red wine colour and flavour. The heat also resulted in wines being lower in acidity. Red wines performed exceptionally well.

PAIRING SUGGESTIONS

Classic red meat dishes seasoned with cracked sea salt pair well but it also pairs well with other savoury dishes.

WINE FACTS

Cabernet Sauvignon is the most suited varietal to Waterford Estate soils, making up 35% of the total plantings. Planted predominantly on sandstone rich soils with an upper loam layer and underlying white clay to trap moisture. Clones split between CS163, 46C and CS169.

