

Waterford Kevin Arnold

Shiraz

2016



Cultivars:	88% Shiraz, 12% Mourvèdre
Vineyard:	Stellenbosch
Quantity:	6 200 cases
Aging:	Old French oaks barrels 225L, 4th fill and older
Wine Analysis:	Alc 14.45% TA 5.0 g/L RS 3.0 g/L pH 3.67

TASTING NOTE

Concentrated red and dark fruit with warm earthy aromatics can be found in this Stellenbosch Shiraz, accompanied by plum fruit and leather spice undertones. The 2016 vintage produced a lovely soft and velvety textured Shiraz, with the slight addition of Mourvedre to build in a little tension in the finish of the wine. This vintage is named after Robert Charles, Kevin and Heather Arnolds eldest son.

VINEYARD

Grapes are sourced from vineyards which are grown in the Stellenbosch region. However, from the 2007 vintage, almost all the fruit comes off Waterford Estate. The average age of the vineyards is 20 years old, which makes them well established vineyards.

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 throughout the ripening season resulted in light bunches with tiny berries, giving the wines great colour and flavour.

PAIRING SUGGESTIONS

Pairs well with lean red meats, such as venison, as well as a variety of earthy components.

WINE FACTS

No new wood is used in the making of this wine. Whole berry ferments and soft extraction methods by means of only pump overs which brings out the purity in this wine.

