

Waterford Estate Library Collection #2 Cabernet Sauvignon 2016



Cultivars: 100% Cabernet Sauvignon
Vineyard: 585 bottles
Quantity: Aged in French oak 225L barrels for 19
Aging: months. 30% 2nd fill, 30% 3rd fill, 30% 4th fill

Wine Analysis: **Alc** 13.54
TA 5.3
RS 1.7
pH 3.54

TASTING NOTE

Very classical Cabernet aromatics. Driven by earthy, cold stone, blackcurrant notes. Faint hints of menthol and tea-leaf which is very characteristic of the higher slopes of the Helderberg mountain. Soft cinnamon and cigar box oak rounds the aromatics off well. The palate has a lovely purity of fruit with the typical dry and tight tension found in Cabernet Sauvignon.

VINEYARD

This Cabernet Sauvignon is a blend of two different vineyards on the farm. 50% Spring vineyard and the other 50% Pebble vineyard. Pebble vineyard is the highest altitude vineyard, it is also planted parallel to the ocean breeze so it gains tremendously from the cooling effect. Wine comes across more graphite, cold stone, and with hints of fresh fruit with a tighter tannin structure, yet the wine is very elegant and perfumed in presentation.

VINTAGE REVIEW 2017

A vintage which will be remembered for drought and heat. Waterford Estates location on the Helderberg mountain and the near proximity to the ocean, however allow our vineyards to 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

Savoury red meats work beautifully
Salt a key factor to the dish

