

Waterford Estate Cabernet Sauvignon 2017

Cultivars: 100% Cabernet Sauvignon
Vineyard: Estate, Stellenbosch
Quantity: 9600 cases
Aging: 36% new, 225L French oak barrels
Wine Analysis: **Alc** 13.59%
RS 1.9 g/L
TA 5.2 g/L
pH 3.57

TASTING NOTE

Over 2 decades of producing this Estate wine, the wine is ever increasing in quality and becoming more consistent in expressing the terroir of the Helderberg Mountains. Wine shows off pure fruit and earthy notes complimented by classical pencil lead-like aromas. A typical dry tannin structure with a seamless balance to the finish.

VINEYARD

Waterford Estate, Stellenbosch

VINTAGE REVIEW

3rd year of drought in the Western Cape, this being very noticeable in the natural mountain vegetation and low dam levels. Low winter rains but followed by near perfect growing conditions, moderate temperatures and lack of heat waves during harvest. Vineyards remained very healthy and produced lovely bunches, smaller than usual berries giving great concentration. Wines are extremely classical in style, with tight tannin structures and lovely acidities. Reds are going to be great talking points in the future.

PAIRING SUGGESTIONS

With the classical earthy and savory characteristics of the wine along with the dry tannin structure. Classical red meat dishes seasoned with cracked sea salt pair well but also pairs well with other savory 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 under lying white clay to trap moisture. Clones split between CS1 63, 46C and CS1 69.


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ESTATE**
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