

Waterford Kevin Arnold

Shiraz

2017



Cultivars:	96% Shiraz, 4% Mourvèdre
Vineyard:	Stellenbosch
Quantity:	7 300 cases
Aging:	Old French oaks barrels 225L, 300L & 500L for 22 months
Wine Analysis:	Alc 14.5% TA 5.0 g/L RS 1.9 g/L pH 3.7

TASTING NOTE

Lovely aromatics of strong violets, dark plum fruits and licorice. Layered into the aromatics, you will find subtle earthiness and leather spice notes. The palate is generous and rich with well textured and sturdy tannins which will add many years to the ageing ability. The wine finishes with a cooler feel than expected, with the ocean influence maintaining a great natural acidity.

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

Third year of drought in the Western Cape, becoming 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

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.

