

# Waterford Estate Cabernet Sauvignon 2018



**Cultivars:** 100% Cabernet Sauvignon  
**Vineyard:** Estate, Stellenbosch  
**Quantity:** 9600 cases  
**Ageing:** 36% new, 225L French oak barrels  
**Wine Analysis:** **Alc** 13.33%  
**RS** 1.9 g/L  
**TA** 5.2 g/L  
**pH** 3.57

## TASTING NOTE

Over two 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. The 2018 vintage shows pure fruit and earthy notes complimented by classical pencil lead-like aromas and a typical dry tannin structure with a seamless balance to the finish. The vintage can be considered classical in style, with a tight tannin structure and fresh acidity. Being a drought vintage the stress on the vines was sure to create more concentrated grapes, packed with flavour and quality.

## VINEYARD

Waterford Estate, Stellenbosch.

## VINTAGE REVIEW

With the winter having lower levels of rainfall we knew that the vineyard was going to be stressed during the springtime but what followed was near-perfect growing conditions for flowering and berry set. Harvest time was characterised by moderate temperatures and a distinct lack of heat waves which was ideal for berry ripening. The vineyards remained very healthy and produced the perfect bunches, smaller berries than what we usually expect but this gives us great concentration.

## 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.

