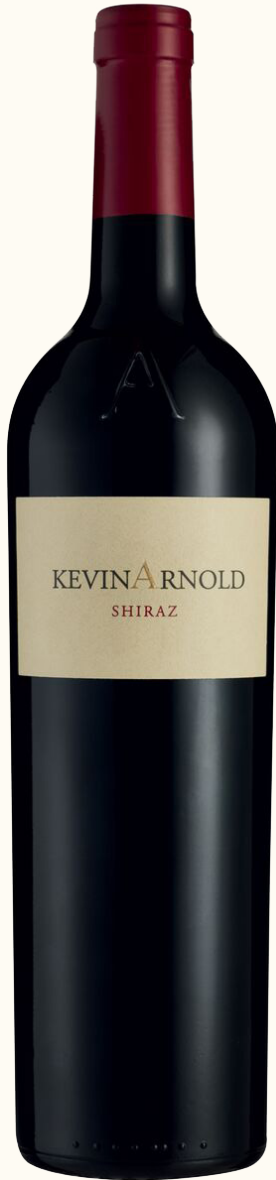


# Waterford Estate

## Kevin Arnold Shiraz

### 2019



#### Cultivars

94% Shiraz, 6% Mourvèdre

#### Type

Shiraz

#### Appellation

Helderberg Mountain,  
Stellenbosch,  
South Africa

#### Wine Analysis

Alc 13.25%  
TA 4.9 g/L  
RS 1.9 g/L  
pH 3.7

#### Maturation

Aged in old French  
oak barrels, including  
300L, 500L, and Foudre  
2,400L, for a total  
of 22 months

#### Ageing potential

5 - 20 years  
from production

#### VINTAGE REVIEW

| YEAR                      | 2017/2018 | 2018/2019 |
|---------------------------|-----------|-----------|
| Average Rainfall (mm)     | 536.9     | 623.8     |
| Average Winter Temp. (°C) | 13.3      | 13.9      |
| Average Summer Temp. (°C) | 21.7      | 20.9      |

The 2019 vintage in the Cape Winelands experienced cooler weather due to increased rainfall, which was much-needed in the agricultural industry. This vintage is fruit-forward with a softer structure, especially in late-ripening varieties. Wineries chose to extend grape ripening to achieve normal tannin levels.

#### PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

#### VINEYARD

This wine is a true representation of the Stellenbosch region; however, since 2017, it has all been sourced from the estate.

#### VINIFICATION

The grapes are hand-harvested, destemmed but not crushed. The whole berries are placed into fermentation vessels to ferment for approximately 14 days. After fermentation, the grapes are pressed, and the wine is transferred to old French oak barrels for malolactic fermentation and ageing. The blend is made during the first racking at 6 months, with two additional rackings taking place during ageing before bottling.

#### TASTING NOTES

##### ON RELEASE

Date tasted: June 2023

The wine's aromatics reflect the terroir in which it is grown, displaying layered notes of leather, spice, smoked savoury meatiness, and aromatic fynbos. The palate exhibits vibrant acidity, along with notes of violets and red fruits. The Mourvèdre component adds complexity with charred baking spices such as cinnamon, clove, and cumin. Refined tannins in the wine serve to balance the acidity and provide texture, while allowing the wine to present a more fruit-forward, elegant finish with depth and complexity.

##### EVOLUTION AFTER 5 YEARS

As Kevin Arnold Shiraz ages, the savoury notes start to develop their tertiary expression. The subtle spice notes will begin to integrate into the leather aroma, and the delicate fresh fruit notes will transform into a dried fruit expression. The palate will gradually soften as the tannins further integrate into the wine, while the vibrant acidity evolves into a more mineral body, enhancing the lingering finish of the wine.

##### EVOLUTION AFTER 10 YEARS

The colour of the wine has transitioned to a brick-red hue as the tannins and colour pigments have evolved with age. The palate continues to exhibit full richness and generosity, with soft tannins and gentle mineral acidity extending the finish of this perfectly aged and poised wine.