



Cultivars
100% Grenache

Type
Grenache

Appellation
Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis
Alc 13.32%
TA 4.55 g/L
RS 1.4 g/L
pH 3.64

Maturation
3-8 years from
production

Ageing potential
Aged in porcelain
jars and neutral
500L French
oak barrels for
14 months

VINTAGE REVIEW

YEAR	2019/2020	2020/2021
Average Rainfall (mm)	647.2	693.3
Average Winter Temp. (°C)	13.9	14.1
Average Summer Temp. (°C)	21.25	20.7

The 2021 vintage witnessed both high heat and substantial rainfall. The rain provided essential nutrients for a healthy crop, while the heat contributed to excellent fruit structure and ripeness. However, harvesting our late-ripening varieties proved challenging due to excessive rainfall. Precision in choosing the harvest time was critical to ensure optimal grape concentration.

Waterford Estate Grenache 2021

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

The single vineyard is planted on the rockiest sandstone slopes at Waterford Estate. This location is the most arid and warm site on the farm, making it ideal for Grenache.

VINIFICATION

The grapes are hand-harvested, destemmed but not crushed, and approximately 4% of the bunches are left whole. These whole berries and bunches are then placed in fermentation vessels and allowed to ferment for approximately 18 days. After fermentation, the grapes are pressed, and the wine is transferred to old 500L French oak barrels and porcelain jars for malolactic fermentation and ageing.

PAIRING SUGGESTIONS

Grenache's versatility is a key factor in its popularity, appealing all palates no matter the season. This wine excels in its ability to pair well with a wide variety of dishes, including roasted meats, fragrant stews, and Asian flavours, showcasing its exceptional complexity and impressive capacity to harmonise with these intricate and rich tastes.

TASTING NOTES

ON RELEASE

Date tasted: June 2023

The wine has a ruby-red colour, leading to smoky cherry and vibrant red fruit aromas that build on the base of subtle licorice spice aromatics. The palate reveals vibrant fruit flavours of cherries and cranberries, with a fresh acidity that adds vibrancy to the wine, a result of the cooler vintage. The tannins are refined and soft, serving to balance the acidity and showcase the salinity in the wine.

EVOLUTION AFTER 5 YEARS

Grenache is known for showing ageing characteristics at an early stage, with the wine turning a brown brickish color. The nose will show savoury fruit notes as the subtle baking spice character starts to take center stage. The palate will soften, with the vibrant acidity integrating further into the wine as the balance continues to shine with the wine's lengthy mineral finish.