

Waterford Rose-Mary 2022



Cultivars:	Shiraz, Mourvedre, Malbec, Cinsaut, Tempranillo, Sangiovese
Type:	Blanc De Noir
Vineyard:	Stellenbosch
Ageing:	Aged on fine lees for 6 months
Quantity:	9 000 cases
Wine Analysis:	Alc 10.9% TA 4.9 g/L RS 2.3 g/L pH 3.28

TASTING NOTE

A wine consisting of delicate apricot, fresh cherry, white floral and citrus blossom on the aromatics, with hints of fresh oregano. The palate is invitingly fresh with naartjie, apricot and young nectarine flavours following through to a long aftertaste.

VINEYARD:

Mostly vineyards off Waterford Estate but some are sourced from vineyards in the Stellenbosch region.

VINTAGE REVIEW

We experienced consistent winter showers with slightly higher recordings of rainfall, to the long-term average. The flowering and berry set was challenging with high humidity from odd showers raising the disease pressures. This resulted in slight unevenness in the bunches. The ripening period experienced very cool nights and lovely warm days. There were three periods of heat waves but all under 2 days, leaving a minimal effect on the bunches. The bunches remained healthy, and the cool nights made for a rather late season. The earlier varieties show good concentration and flavour whereas the later varieties are fresher and a little more restrained, due to coolness and late rains providing conservative ripeness levels.

WINE FACTS

Made in a traditional 'Blanc De Noir' style, white wine made from red grapes.

