

# Waterford Estate

## Kevin Arnold Shiraz 2020



### Cultivars

94% Shiraz, 6% Mourvèdre

### Type

Shiraz

### Appellation

Helderberg Mountain,  
Stellenbosch,  
South Africa

### Wine Analysis

Alc 13.89%  
TA 4.92 g/L  
RS 2.11 g/L  
pH 3.65

### Maturation

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

### Ageing potential

5 - 20 years  
from production

### VINTAGE REVIEW

YEAR	2020
Average rainfall for the season (mm)	623.8
Average Winter Temp. (°C)	13.9
Average Summer Temp. (°C)	22.5

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.

### PHILOSOPHY

At Waterford Estate, we blend nature, artistry, and science to create authentic fine wines that reflect our commitment to excellence. Our wines embody the terroir of the Helderberg Mountain and provide a sensory journey rooted in culture. The Waterford Kevin Arnold Shiraz symbolises generational continuity, with each vintage reflecting wisdom passed down through the years. The labels, once featuring the names of the Arnold and Ord families' children, now bear the names of the Ord grandchildren, embodying our heritage and legacy in South African winemaking.

### VINEYARD

This wine is a true representation of the Helderberg in Stellenbosch, with mostly estate-sourced fruit since 2017.

### 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: March 2024

The 2020 Kevin Arnold Shiraz adds to the acclaim of Helderberg-grown Shiraz, displaying layered, warmer spices of black pepper and cloves, with the aromatics of a savoury plum and red fruit character, with subtle spices such as cinnamon and clove accompanying the rich complexity of the wine. Refined, smooth tannins add structure and balance to the integrated acidity, all leading to a fruit-forward palate. The Mourvèdre component contributes to the complexity of the mid-palate by adding earthiness and depth.

#### 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 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 wine has transitioned to a brick-red hue, showcasing full richness and soft tannins on the palate, with gentle mineral acidity that extends its perfectly aged finish.