

# Waterford Estate

## Rose-Mary

### 2024



#### Cultivars

32% Shiraz, 22% Malbec, 19%  
Tempranillo, 8% Merlot, 6%  
Cabernet Sauvignon, 6%  
Mourvèdre, 5% Cinsault, 5%  
Sangiovese, 1% Grenache

#### Type

Blanc de Noir

#### Appellation

Stellenbosch,  
South Africa

#### Wine Analysis

Alc 11.5 %  
TA 5.14 g/L  
RS 1.18 g/L  
pH 3.52

#### Maturation

Aged on fine lees  
for 4 months

#### Ageing potential

0 - 3 years from  
production

#### VINTAGE REVIEW

YEAR	2022/2023	2023/2024
Total rainfall for the season (mm)	635.4	991.31
Average Winter Temp. (°C)	14.4	13.5
Average Summer Temp. (°C)	21.9	22.5

The unique weather conditions of the year promise a standout vintage, showcasing vine resilience and winemaking artistry in the wines of 2024. With over 950 mm of winter rainfall on the Helderberg Mountain, compared to the typical 650 mm, particularly in September, the vines experienced a rejuvenating dormancy phase, storing energy for a strong growing season.

#### 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

Mostly sourced from vineyards at Waterford Estate, with some grapes coming from vineyards in the Stellenbosch region.

#### VINIFICATION

Made in the traditional Provence style of winemaking, 'Blanc de Noir'. This is a winemaking style where red wine grapes are used in the production of the wine, with skin contact intentionally limited to only a three-hour period. Thereafter, the winemaking follows a more traditional white wine process. The skin contact occurs solely in the press, where the grapes are left on the stems in a process called whole bunch pressing. Whole bunch pressing is a gentle method utilised to create a soft and delicate feel to the wine, and it also minimises skin contact, which gives the Blanc de Noir its very attractive colour. Whole bunch pressing can impart a subtle herbal and spicy character to the wine, complementing the vibrant fruit notes from the Mediterranean varietals. This nuanced interplay of flavours and aromas creates a wine that is not only refreshing but also complex and engaging.

#### PAIRING SUGGESTION

The Rose-Mary, beloved by many as the quintessential summer sipper, embodies a delightful blend of tradition and innovation, paying homage to the past while embracing the future. This versatile wine pairs exceptionally well with a variety of dishes, including pork, poultry, rich fish (such as salmon or tuna), and vegetarian dishes.

#### TASTING NOTES

##### ON RELEASE

Date tasted: May 2024

The blush colour of the Rose-Mary denotes the Blanc de Noir winemaking style. Aromas of delicate white peach and rose water underpin the intricate nose of the wine and follow seamlessly to the palate. On the palate, the wine unfolds with fresh strawberry, white peach, and apricot, all carried by a clean saline undertone that adds intrigue and balance to its subtle texture. This wine is impeccably balanced, showcasing a long, complex mineral finish that highlights its purity and elegance.