

Waterford Rosemary

2018



Cultivars: Shiraz, Mourvèdre, Tempranillo, Grenache
Type: Blanc De Noir
Vineyard: Stellenbosch
Quantity: 10 000 cases
Wine Analysis: **Alc** 10.8%
TA 6.9 g/L
RS 1.1 g/L
pH 3.15

TASTING NOTE

The aroma is minerally driven with delicate raspberry fruit undertones. The natural acidity from the Mediterranean varieties adds a lovely soft texture to the wine and provides a crisp and delicate finish. It is a perfect low alcohol wine to be enjoyed alongside summer dishes. The red grapes used to produce the Rosemary are always picked early in the season and this year was no exception. This season was incredibly dry, not particularly hot, which means the grapes achieved ripeness at lower sugar levels. As a result, the wine is cleaner and fresher than previous vintages.

VINTAGE REVIEW

A vintage which will be remembered for drought and heat. Luckily for Waterford's location on the Helderberg mountain and the near proximity to the ocean, the vineyards could cool down over night. The lack of water resulted in light bunches with tiny berries, great for red wine colour and flavour.

PAIRING SUGGESTIONS

Pork, rich fish (salmon, tuna, etc.), vegetarian and poultry.

