

Waterford Rosemary

2019



Cultivars:	Shiraz, Mourvedre, Tempranillo, Cinsaut, Sangiovese
Type:	Blanc De Noir
Vineyard:	Stellenbosch
Quantity:	11 000 cases
Wine Analysis:	Alc 10.9% TA 6.9 g/L RS 1.2 g/L pH 3.15

TASTING NOTE

A wine produced by whole bunch pressing various red grape varieties, thus giving the wine a lovely transparent pink colour. The aroma is mineral driven with delicate raspberry fruit undertones. The natural acidity from the different Mediterranean varieties add a lovely soft texture to the wine and provides for a crisp and delicate finish. The perfect wine to be enjoyed alongside summer dishes. The red grapes used to produce the Rose-Mary are always picked early in the season and this year was no exception. But the season was incredibly dry, and not particularly hot, which meant that the grapes achieved ripeness at lower sugar levels. As a result, the wine is cleaner and fresher than previous vintages.

VINTAGE REVIEW

The drought is still playing a huge role on the vintage, a dry and warm winter hindering the dormancy period which is vital for even growth and survival, Chardonnay being most affected resulting in only a 50% yield this vintage. Across the board we experienced an average of 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavour, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.

PAIRING SUGGESTIONS

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

