

# Waterford Rose-Mary 2020



<b>Cultivars:</b>	Shiraz, Mourvèdre, Tempranillo, Cinsaut, Sangiovese
<b>Type:</b>	Blanc De Noir
<b>Vineyard:</b>	Stellenbosch
<b>Aging:</b>	Stainless Steel
<b>Quantity:</b>	8 300 cases
<b>Wine Analysis:</b>	<b>Alc</b> 11.5% <b>TA</b> 5.9g/L <b>RS</b> 1.9 g/L <b>pH</b> 3.4

## 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 minerally 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.

## VINEYARD:

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

## VINTAGE REVIEW 2018

Good winter rains but still below the normal average. Odd warm days during winter but some snowfall during late winter / early spring along with some rain helped dam levels rise. These conditions also prepped for good, even budding to start the growing season.

Mid-growing season a little challenging with odd rain showers driving up humidity and disease pressure. With good growing conditions, came along a large quantity of bunches which required the team to do excessive bunch thinning and yield control measures, which gave us a great opportunity to really select the best bunches available to ripen. A week before the harvest was to commence, the vineyards had to experience howling winds reaching up to 110km/h causing a lot of physical damage.

During ripening the odd heat wave was experienced but overall lovely warm days and coolish nights allowed for perfect ripening and earlier picking dates. This resulting in lovely fresh, flavoured and rich wines with relatively low alcohol levels.

## PAIRING SUGGESTIONS

Pork, Rich Fish (salmon, tuna, etc.), Vegetarian and Poultry.

