

Waterford Estate Grenache Noir 2017



Cultivars:	100% Grenache Noir
Region:	Stellenbosch
Quantity:	900 cases
Aging:	30% aged in porcelain jars, rest in old 500L French oak barrels
Wine Analysis:	Alc 14.05% RS 1.0 g/L TA 4.2 g/L pH 3.67

TASTING NOTE

Pristine red cherry and exotic fruits, with touches of earthy clove spice. The palate has earthy, savory flavours along with delicate dry tannins and a soft freshness to carry the fruit. Pairs very well with local venison complimented with elements of bacon, cloves and a stewed fruit chutney.

VINEYARD

Planted on the rockiest sandstone slopes of Waterford Estate in 2005.

VINTAGE REVIEW 2017

Low winter rains to start the season, followed by near perfect growing conditions, moderate temperatures and lack of heat waves during harvest. Vineyards remained very healthy and produced lovely bunches, smaller than usual berries giving great concentration. Wines are extremely classical in style, with firm tannin structures and lovely acidities. Reds are going to be great talking points in the future.

PAIRING SUGGESTIONS

Pairs well with lean red meats such as venison as well as a variety of earthy components.

WINE FACTS

For the first 10 years the grapes from this vineyard were solely used to produce Blanc de Noir. This patients was required to allow time for the vineyard to mature and produce fruit of premium quality for red wine. The wine is aged in roughly 30% Porcelaine jars, as well as large 500L old French oak barrels for a period of 14m months.

