

## Waterford Estate Grenache Noir 2021

The wine has a ruby-red colour, leading to smoky cherry and vibrant red fruit aromas that build on the base of subtle licorice spice aromatics. The palate reveals vibrant fruit flavours of cherries and cranberries, with a fresh acidity that adds vibrancy to the wine, a result of the cooler vintage. The tannins are refined and soft, serving to balance the acidity and showcase the salinity in the wine.

Grenache's versatility is a key factor in its popularity, appealing all palates no matter the season. This wine excels in its ability to pair well with a wide variety of dishes, including roasted meats, fragrant stews, and Asian flavours, showcasing its exceptional complexity.

**variety :** Grenache | 100% Grenache Noir

**winery :** Waterford Estate

**winemaker :** Mark Le Roux

**wine of origin :** Stellenbosch

**analysis :** alc : 13.32 % vol    rs : 1.4 g/l    pH : 3.64    ta : 4.55 g/l

**type :** Red    **body :** Full    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2024 Platter's Wine Guide - 4 Stars

2023 Tim Atkin SA Special Report - 93 Points

**in the vineyard :** The single vineyard is planted on the rockiest sandstone slopes at Waterford Estate. This location is the most arid and warm site on the farm, making it ideal for Grenache.

**about the harvest:** The 2021 vintage witnessed both high heat and substantial rainfall. The rain provided essential nutrients for a healthy crop, while the heat contributed to excellent fruit structure and ripeness. However, harvesting our late-ripening varieties proved challenging due to excessive rainfall. Precision in choosing the harvest time was critical to ensure optimal grape concentration.

The grapes are hand-harvested.

**in the cellar :** The grapes are destemmed but not crushed, and approximately 4% of the bunches are left whole. These whole berries and bunches are then placed in fermentation vessels and allowed to ferment for approximately 18 days. After fermentation, the grapes are pressed, and the wine is transferred to old 500L French oak barrels and porcelain jars for malolactic fermentation and ageing.



### Waterford Estate

Stellenbosch

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[www.waterfordestate.co.za](http://www.waterfordestate.co.za)