

## Waterford Kevin Arnold Shiraz 2019

The wine's aromatics reflect the terroir in which it is grown, displaying layered notes of leather, spice, smoked savoury meatiness, and aromatic fynbos.

The palate exhibits vibrant acidity, along with notes of violets and red fruits. The Mourvèdre component adds complexity with charred baking spices such as cinnamon, clove, and cumin.

Refined tannins in the wine serve to balance the acidity and provide texture, while allowing the wine to present a more fruit-forward, elegant finish with depth and complexity.

**variety** : Shiraz | 94% Shiraz, 6% Mourvèdre

**winery** : Waterford Estate

**winemaker** : Mark Le Roux

**wine of origin** : Stellenbosch

**analysis** : alc : 13.25% vol    rs : 1.9 g/l    pH : 3.7    ta : 4.9 g/l

**type** : Red    **style** : Dry    **body** : Full    **wooded**

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

2023 Tim Atkin SA Special Report – 94 Points

2024 Platter's Wine Guide – 4.5 Stars

2024 Winemag.co.za Shiraz Report - 92 Points

**ageing** : 5 up to 20 years from production

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence.

With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

**in the vineyard** : This wine is a true representation of the Stellenbosch region; however, since 2017, it has all been sourced from the estate.

**about the harvest**: The grapes are hand-harvested, destemmed but not crushed.

**in the cellar** : The whole berries are placed into fermentation vessels to ferment for approximately 14 days. After fermentation, the grapes are pressed, and the wine is transferred to old French oak barrels for malolactic fermentation and ageing.

The blend is made during the first racking at 6 months, with two additional rackings taking place during ageing before bottling.



### Waterford Estate

Stellenbosch

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