

Waterford Rose-Mary 2024

A wine showing aromas of delicate peach, fresh cherry, white floral, and citrus blossom. The fragrant nose flows to an inviting palate of fresh apricot, young nectarine and guava flavours, that finishes with a balanced acidity and a refreshingly low alcohol content. The wine presents a complex minerality and texture in the mid-palate that serves to lengthen the finish.

The Rose-Mary, beloved by many as the quintessential summer sipper, embodies a delightful blend of tradition and innovation, paying homage to the past while embracing the future. This versatile wine pairs exceptionally well with a variety of dishes, including pork, poultry, rich fish (such as salmon or tuna), and vegetarian dishes.

variety : Tempranillo | 32% Shiraz, 22% Malbec, 19% Tempranillo, 8% Merlot, 6% Cabernet Sauvignon, 6% Mourvèdre, 5% Cinsault, 5% Sangiovese, 1% Grenache

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 1.18 g/l pH : 3.52 ta : 5.14 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fragrant

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

2025 Rosé Wine and Spirit Challenge - Gold

2024 Rosé Wine and Spirit Challenge - Gold

ageing : 0 - 3 years from production

Made in the traditional Provence Style of winemaking, 'Blanc de Noir'. This is a winemaking style where red wine grapes are used in the production of this wine, the skin contact is intentionally kept very limited for only a three-hour period. Thereafter the winemaking follows a more traditional white wine journey.

in the vineyard : Mostly sourced from vineyards at Waterford Estate, with some grapes coming from vineyards in the Stellenbosch region.

about the harvest: The unique weather conditions of the year promise a standout vintage, showcasing vine resilience and winemaking artistry in the wines of 2024. With over 950 mm of winter rainfall on the Helderberg Mountain, compared to the typical 650 mm, particularly in September, the vines experienced a rejuvenating dormancy phase, storing energy for a strong growing season.

in the cellar : The skin contact occurs solely in the press, where the grapes are left on the stems in a process called whole bunch pressing. Whole bunch pressing is a gentle method utilised to create a soft and delicate feel to the wine, and it also minimises skin contact, which gives the Blanc de Noir its very attractive colour. Whole bunch pressing can impart a subtle herbal and spicy character to the wine, complementing the vibrant fruit notes from the Mediterranean varietals. This nuanced interplay of flavours and aromas creates a wine that is not only refreshing but also complex and engaging.

Maturation: Aged on fine lees for 4 months



Waterford Estate

Stellenbosch

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