

## Waterford Pecan Stream Pebble Hill 2022

True to the Pebble Hill signature, this vintage opens with a vibrant nose of sweet spice, red fruit, and a touch of vanilla. The palate is juicy and fruit-forward, smooth and inviting, making it an ideal fireside companion and a natural partner for red meats. Mediterranean varieties in the blend bring lifted acidity and brightness, enhancing the wine's energy and freshness. Beneath the plush fruit lies a coating structure that adds texture and elegance. The finish is lingering, with notes of blackcurrant and vanilla.

Lamb chops seasoned with rosemary and crushed peppercorns, or a hearty beef stew simmered in rich stewed tomatoes and deeply reduced beef stock. For those looking for something simpler, Pebble Hill pairs perfectly with your favourite beef burger. The wine's smooth, fruit-forward profile complements grilled and roasted flavours beautifully, making it a versatile companion at any table.

**variety** : Shiraz | 20% Shiraz, 18% Mourvèdre, 13% Cabernet Franc, 13% Grenache, 9% Cabernet Sauvignon, 9% Sangiovese, 6% Petit Verdot, 5% Malbec, 3% Barbera, 2% Tempranillo, 2% Merlot

**winery** : Waterford Estate

**winemaker** : Mark Le Roux

**wine of origin** : Western Cape

**analysis** : alc : 13.0 % vol rs : 1.5 g/l pH : 3.6 ta : 5.35 g/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

**ageing** : 5 - 15 years from production.

**in the vineyard** : Sourced from various sites on the Waterford Estate property, as well as hand-selected vineyards around Stellenbosch, the Pebble Hill blend is a carefully curated style of wine. These vineyards are chosen for their fruit-forward, smooth stylistic character, which is the hallmark of this iconic blend.

The 2022 vintage was drier than what had been experienced in the last three years, and the warmer temperatures also contributed to further drying of the vines. This dryness resulted in significant concentration in the wines, as the grapes lost a considerable amount of moisture due to the heat. Additionally, the higher temperatures promoted ripeness and contributed to the structure that will be evident in the wines.

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

**in the cellar** : After sorting, the whole berries ferment in vessels for about 18 days. Following fermentation, the wine is pressed and moved to selected French oak barrels for malolactic fermentation and ageing. The blend is created during the first racking (at 6 months), with two more rackings during ageing to assess oak influence before bottling.

Maturation: Aged for 20 months in old French oak barrels (225L and 300L).

### Waterford Estate

Stellenbosch

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