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Waterford Kevin Arnold Shiraz 2021

The nose is a captivating mix of savoury intensity and lifted aromatics, with smoky chorizo mingling with perfumed violet florals and vibrant fruit. The style borrows from classical Syrah, with fragrant elegance underscoring its bold character. On the palate, the wine is smooth and richly layered, with velvety tannins that coat the mouth and balance a bright acidity. Fresh red and black fruit notes are complemented by a mineral edge and a subtle savoury character that carries through to a persistent, linear finish. Poised and structured, this vintage shows great promise to evolve beautifully over time, revealing further complexity and finesse.

variety : Shiraz | 94% Shiraz, 6% Mourvèdre
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 1.5 g/l **pH :** 3.68 **ta :** 5.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 - 20 years from production.

At Waterford Estate, we blend nature, artistry, and science to create authentic fine wines that reflect our commitment to excellence. Our wines embody the terroir of the Helderberg Mountain and provide a sensory journey rooted in culture. The Waterford Kevin Arnold Shiraz symbolises generational continuity, with each vintage reflecting wisdom passed down through the years. The labels, once featuring the names of the Arnold and Ord families' children, now bear the names of the Ord grandchildren, embodying our heritage and legacy in South African winemaking.

in the vineyard : This wine is a true representation of the Helderberg in Stellenbosch, with mostly estate-sourced fruit since 2017.

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 varietals proved challenging due to excessive rainfall. Precision in choosing the harvest time was critical to ensure optimal grape concentration.

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.

Maturation: Aged for 20 months in older French oak barrels, including 225L, 300L, and 4th-fill vessels.

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