

Waterford Estate Grenache Single Vineyard 2023

A bright ruby hue hints at the vibrant fruit within. The nose is more restrained than the previous vintage, offering a savoury, meaty richness layered with candied red fruit and subtle earthy undertones. On the palate, juicy raspberries and concentrated red fruit take centre stage, supported by textured, earthy tannins. Whole-bunch pressing adds tension and structure, while lifting the body and providing freshness through balanced acidity. A poised and complex wine, with intensity and elegance in equal measure.

Grenache's versatility is a key factor in its popularity, appeasing 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 and impressive capacity to harmonise with these intricate and rich tastes.

variety : Grenache | 100% Grenache Noir
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.07 ta : 4.5 g/l
type : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

ageing : 3 - 8 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 : 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.

In 2023, rainfall fell below the normal annual average. This drier vintage resulted in wines exhibiting more richness and concentration, attributed to the smaller berries and reduced crop size. Although the heat remained consistent with the previous year's average, the harvest period was condensed due to irregular summer rainfall.

about the harvest: The grapes are hand-harvested, destemmed but not crushed, and approximately 4% of the bunches are left whole.

in the cellar : 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.

Maturation: Aged 15 months in 45% porcelain jars and old 500L French oak barrels.



Waterford Estate

Stellenbosch

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