

Waterford Estate

Rose-Mary

2025



Cultivars

35% Shiraz, 20% Tempranillo,
13% Malbec, 10% Grenache,
9% Merlot, 7% Cinsaut,
4% Mourvèdre, 1% Sangiovese,
1% Barbera

Type

Blanc de Noir

Appellation

Stellenbosch,
South Africa

Wine Analysis

Alc 12.5%
TA 6.18 g/L
RS 1.25 g/L
pH 3.44

Maturation

Aged on fine lees
for 4 months

Ageing potential

0 - 3 years from
production

VINTAGE REVIEW

YEAR	2025
Total rainfall for the season (mm)	875
Average Winter Temp. (°C)	13.31
Average Summer Temp. (°C)	19.65

Ideal weather and a slightly later harvest in 2025 set the stage for a standout vintage across the Helderberg region. Mild summer conditions, cool evenings, and extended hang time contributed to excellent flavour development, balanced acidity, and refined tannins - hallmarks of a season that reflects both vineyard resilience and winemaking precision.

PHILOSOPHY

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.

VINEYARD

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

VINIFICATION

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 the wine, with skin contact intentionally limited to only a three-hour period. Thereafter, the winemaking follows a more traditional white wine process. 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.

PAIRING SUGGESTION

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.

TASTING NOTES

ON RELEASE

Date tasted: May 2025

The iconic blush hue of Rose-Mary is a testament to the Blanc de Noir style. Crafted from Mediterranean varietals, the wine shows aromas of delicate white peach and rose water, which seamlessly follow through to the palate. On the palate, layers of white peach, fresh strawberry, and apricot unfold, supported by a refreshing mineral backbone that enhances both texture and balance. Impeccably poised, this wine finishes long and complex, with a purity and elegant finesse that define its character.