

Waterford Estate

Kevin Arnold Shiraz

2021



Cultivars

91% Shiraz, 9% Mourvèdre

Type

Shiraz

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 13%
TA 5 g/L
RS 1.5 g/L
pH 3.68

Maturation

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

Ageing potential

5 - 20 years
from production

VINTAGE REVIEW

YEAR	2021
Average Rainfall (mm)	806.8
Average Winter Temp. (°C)	13.67
Average Summer Temp. (°C)	19.53

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

PHILOSOPHY

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.

VINEYARD

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

VINIFICATION

The grapes are hand-harvested, destemmed but not crushed. 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.

TASTING NOTES

Date tasted: May 2025

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.

EVOLUTION AFTER 5 YEARS

As Kevin Arnold Shiraz ages, the savoury notes start to develop their tertiary expression. The subtle spice notes will begin to integrate into the leather aroma, and the fresh fruit notes will transform into a dried fruit expression. The palate will soften as tannins integrate and vibrant acidity evolves into a mineral-driven finish.

EVOLUTION AFTER 10 YEARS

The wine has transitioned to a brick-red hue, showcasing full richness and soft tannins on the palate, with gentle mineral acidity that extends its perfectly aged finish.