

Waterford Estate

Cabernet Sauvignon

2020



Cultivars

93% Cabernet Sauvignon,
3% Cabernet Franc,
2% Malbec,
2% Petit Verdot

Type

Cabernet Sauvignon

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 13.1%
TA 5.4 g/L
RS 1.6 g/L
pH 3.55

Maturation

Aged in
300L French
oak barrels for
20 months,
32% new oak

Ageing potential

5 - 20 years
from production

VINTAGE REVIEW

YEAR	2020
Average rainfall for the season (mm)	623.8
Average Winter Temp. (°C)	13.9
Average Summer Temp. (°C)	22.5

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.

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

The Cabernet Sauvignon vineyards flourish in the loamy gravel soils of Waterford Estate. They are situated on the warmer, north-facing slopes at an altitude of approximately 330 m above sea level. This elevation takes full advantage of the ocean breeze, which significantly cools the vineyard canopy during the afternoons. Waterford Estate boasts 8 diverse clones of Cabernet Sauvignon, each cultivated across various sections of the estate. The predominant soil type comprises grey loamy soils with a substantial content of gravel and stone. The majority of these vineyards were planted between 1999 and 2002.

VINIFICATION

The grapes are hand-harvested, destemmed but not crushed. After sorting, the whole berries ferment in vessels for about 18 days. Following fermentation, the wine is pressed and moved to select 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.

TASTING NOTES

Date tasted: November 2025

This wine immediately draws you in with aromas of forest floor and cold stone, beautifully intertwined with layers of dark fruits. Underpinning this is a blackcurrant and fynbos complexity, adding a distinctly Helderberg signature, while notes of tobacco, leather, and oak spice lend depth and warmth. On the palate, the wine is rich, with a well-integrated acidity that lifts without sharpness. The wine's tannin structure is refined and fruit-forward, revealing purity with a sense of tension and balance, while a mineral edge adds to the layers of complexity. The finish lingers, echoing the wine's character with notes of dark fruit and subtle oak spice.

EVOLUTION AFTER 10 YEARS

Ageing is evident in the colour shift, as red mellows to brown at the edges. The palate mirrors the vintage's generosity, balanced by fresh acidity and integrated tannins, characteristic of the cooler year. These chalky tannins contribute to a lasting, fruit-driven finish with a mineral edge.