

Waterford Estate Chardonnay Single Vineyard 2013

Mineral driven aromatics supported by citrus blossoms and lime cordial, as well as soft roasted almond underlying notes originating from subtle oak usage. A lovely restraint, tight structure on the palate with a very well balanced natural acidity on the finish can be credited to the 1988 planted vines. A classic vintage for whites wines which will see this wine age very well.

variety : Chardonnay | 100% Chardonnay

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Stellenbosch

analysis : **alc** : 13.36 % vol **rs** : 2.4 g/l **pH** : 3.46 **ta** : 6.0 g/l **va** : 0.56 g/l **so2** : 94 mg/l **fso2** : 34 mg/l

type : White **style** : Dry **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : A classic vintage for whites wines which will see this wine age very well.

in the cellar : Yeast: CY3079, D49, 50% Natural fermentation

Fermentation: Barrel fermented

Barrel Ageing: 8 months in a combination of 500L, 300L and 228L French oak, 1/4 1st, 2nd, 3rd and 4th fills

Fining & Filtration: Bentonite fining & bulk filtration prior to bottling

Production: 4300 cases



Waterford Estate

Stellenbosch

021 880 5300

www.waterfordestate.co.za