

Waterford Estate Chardonnay Single Vineyard 2017

A bright, olive-green colour which has become a notable characteristic of this single vineyard Chardonnay. The aromatics of this wine are driven by fresh peach pip, lime and a light touch of oak from barrel.

Pork, rich fish (salmon, tuna, etc.), vegetarian, poultry, cheese and savoury pastries.

variety : Chardonnay | 100% Chardonnay

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Stellenbosch

analysis : alc : 12.80 % vol rs : 2.4 g/l pH : 3.5 ta : 4.9 g/l so2 : 81 mg/l fso2 : 28 mg/l

type : White **style :** Dry **taste :** Fragrant **wooded**

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

TIM ATKIN - Score : 93

ageing : The age of these vines still prove to produce lovely restraint, tightly structured wines which are rather perfumed when young but develop beautifully from time spent in bottle, 2-5 years from release.

A vintage which will be remembered for drought and heat. Luckily for Waterford's location on the Helderberg mountain and the near proximity to the ocean, the vineyards could cool down over night. The lack of water resulted in light bunches with tiny berries, great for red wine colour and flavor. The heat also resulted in wines being lower in acidity.

in the vineyard : Our older vines still prove to produce lovely restrained, tightly structured wines that are rather perfumed when young, but develop beautifully during bottle maturation, between 2 to 5 years from release.

The grapes used to make this wine are sourced exclusively from a registered single vineyard on Waterford Estate. This vineyard was planted in 1988, making it one of the oldest Chardonnay vineyards in South Africa. It is comprised mostly of red clay, but also contains a large percentage of granite rocks; the clay provides moisture and coolness, while the granite provides minerality and structure to the wine.

in the cellar : 2017 has been noted as one of the great vintage years in our region. Drought conditions prevailed, but temperatures remained moderate-to-cool throughout the season. This resulted in optimal maturation of fruit, but no signs of warmth in the wines. The wines are extremely classical in style, showing tension in the firm and concentrated tannin structures. The cooler conditions also brought about great freshness and purity within the wines.



Waterford Estate

Stellenbosch

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