

Waverley Hills Chardonnay 2018

Subtle citrus fruit, lemon grass and fynbos flavours are complimented by flinty aromas and complimented with the oak. The wine has a full and well-balanced palate with a lingering fruity after taste.

This wine will complement rich fish and poultry dishes, or salads

variety : Chardonnay | 88% Chardonnay, 12% Semillon

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 13.54 % vol rs : 1.8 g/l pH : 3.16 ta : 5.8 g/l

type : White **style :** Dry **body :** Full

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

about the harvest: Oak leaf soils, with drip irrigation delivering a production of 5 tons/ha. Chardonnay was all harvested at 23.5° balling.

in the cellar : Wine spent 11 months in new 300 litre oak barrels. 60% New French Oak and 40% Second Fill Hungarian Oak. The fermentation was started in stainless steel and transferred to barrels after first week of fermentation. The wine spent 2 months on its lease in the barrels with regular stirring of the lease during that period. After that the wine was racked and returned to the barrels for a further 9 months of maturation.

