

Waterford Estate Chardonnay Single Vineyard 2018

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. Our older vines still prove to produce lovely restrained, tightly structured wines that are rather perfumed when young, but develop beautifully during bottle maturation.

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 : 12.00 % vol rs : 2.4 g/l pH : 3.5 ta : 6.5 g/l so2 : 81 mg/l fso2 : 28 mg/l

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

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

Another year of severe drought conditions. Low winter rainfall and odd warm days during winter. Once the season got going, moderate to cool and windless conditions were experienced, perfect for flowering and fruit set leading to high crop potentials. From November onwards, warm burg wind conditions were experienced throughout creating stressful ripening conditions. Positive results with early picking dates are lowers alcohol wines with ironically good freshness.

in the vineyard : Made from some of the oldest Chardonnay plantings in South Africa, planted in 1988.

The grapes used to make this wine are sourced exclusively from a registered single vineyard at 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.



Waterford Estate

Stellenbosch

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