

Waterford Estate Chardonnay Single Vineyard 2021

The 2021 Chardonnay shows a pale gold signifying the youth of the wine. The nose showcases delicate yellow fruit, brioche, and a subtle toasty character all underpinned by the telltale citrus blossom of our Chardonnay. The wine is textured and elegant, with the minerality that adds balance and intrigue. The palate expresses a toasty oak character and nectarine fruit adding to balance and complexity.

Cream and butter-based dishes, complementing and enhancing the wine's texture.

variety : Chardonnay | 100% Chardonnay

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Stellenbosch

analysis : alc : 12.25 % vol rs : 1.82 g/l pH : 3.49 ta : 4.59 g/l so2 : 81 mg/l fso2 : 28 mg/l

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

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

2024 Tim Atkin Special Report - 93 Points

ageing : Ageing potential: 8 - 10+ years from production.

Evolution after 5 years: As the fruit notes mature and integrate with the oak, you'll notice the emergence of a delightful nutty and brioche undertone.

Evolution after 10 years: The nose exhibits tertiary characteristics such as nuttiness, while the acidity transitions from vibrant fruitiness to a rounded mouthfeel, expressing Waterford Estate's distinctive minerality.

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.

in the vineyard : The Chardonnay Single Vineyard was planted on Waterford Estate in 1988. It is the only white varietal planted on the estate and occupies the coolest site on the farm. The red clay and granite soil are very well suited for this vineyard.

The 2021 vintage witnessed both high heat and substantial rainfall. The rain provided essential nutrients for a healthy crop, while the heat contributed to excellent fruit structure and ripeness. However, harvesting our late-ripening varietals proved challenging due to excessive rainfall. Precision in choosing the harvest time was critical to ensure optimal grape concentration.

about the harvest: The bunches are hand-harvested and whole-bunch pressed in the cellar. This single vineyard requires approximately 8 different pickings to complete the block.

in the cellar : The juice is settled overnight. The clear juice is then racked into 300L French oak barrels for fermentation, including malolactic fermentation. After four months, the individual batches are evaluated and blended together before undergoing an additional seven months of ageing.

Maturation: Fermented and aged in 300L, lightly toasted French oak barrels, 8% new, for 11 months



Waterford Estate

Stellenbosch

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