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Waterford Heatherleigh NV

The wine showcases perfumed notes of apricots and Muscat, resulting from a back blending of barrels in our Solera system. It offers a delightful infusion of depth, aged richness, and vibrant youthfulness. Careful blending and selection ensure low alcohol and low residual sugar content, creating a distinct character that pairs beautifully with Waterford Rose Geranium chocolate. Best served chilled.

Enjoy our Heatherleigh alongside rose-geranium milk chocolate from chocolatier Richard von Geusau, available in our tasting room and featured in our Wine & Chocolate experience. This pairing enhances the wine's aromatic profile. Other pairing suggestions include complementing it with rich vanilla ice cream, a sprinkle of rock salt, and a drizzle of green olive oil for an exquisite balance.

To complete your dessert experience, indulge in a Chardonnay poached pear tart with ice cream, beautifully highlighting the wine's rich character.



variety : Muscat dAlexandrie | 55% Muscat de Alexandre, 30% Chardonnay, 12% Viognier, 3% Chenin blanc
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 132 g/l **pH :** 3.5 **ta :** 7.2 g/l
type : Dessert **style :** Sticky **body :** Full **taste :** Fruity
pack : Bottle **size :** 375ml **closure :** Cork

2025 Platter's Wine Guide - 4.5 Stars
2023 Platter's Wine Guide - 4 Stars

ageing : Ageing potential: 5 - 25 years

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 cellar : Our Heatherleigh natural sweet follows a Solera system, a continuous barrel aging process that blends various vintages within the same group of barrels to ensure consistency and complexity in the wine. It is exclusively produced from grapes that have turned into raisins on the vine by pinching the stems of the grape bunches, preventing sap flow to the bunches. Therefore, we have no influence from Botrytis, which would otherwise add too much richness and sweetness for what we are looking for.

Maturation: Follows a Solera system of barrel ageing 11 months in old oak, oak at least 10 years old

Waterford Estate

Stellenbosch

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