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Waterford Estate Chardonnay Single Vineyard 2022

The nose shows a refined minerality, layered with stone fruit, melon, and delicate green olive leaf notes. Subtle citrus blossom and honeysuckle add aromatic lift to the wine. On the palate, the body reveals a flinty, focused character, with white peach and nectarine notes taking centre stage. The oak is integrated and gentle, bringing depth without overshadowing the fruit. A chalky, mineral texture carries through to the finish, underpinned by vibrant acidity that brings balance and length.

We've had the privilege of collaborating with world-renowned chefs over the years, and our Single Vineyard Chardonnay consistently pairs exceptionally well with cream and butter-based dishes, complementing and enhancing the wine's texture and mouthfeel.



variety : Chardonnay | 100% Chardonnay
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 2.7 g/l **pH :** 3.5 **ta :** 4.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 8 - 15 years from production.

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 soils are very well suited for this vineyard.

The 2022 vintage was drier than what had been experienced in the last three years, and the warmer temperatures also contributed to further drying of the vines. This dryness resulted in significant concentration in the wines, as the grapes lost a considerable amount of moisture due to the heat. Additionally, the higher temperatures promoted ripeness and contributed to the structure that will be evident in the wines.

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, 24% new, for 10 months.

Waterford Estate
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