

THE LIBRARY COLLECTION

CHARDONNAY

Kept Aside Single Vineyard 2017



Cultivars
100% Chardonnay

Type
Chardonnay

Appellation
Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis
Alc 12.5%
TA 5.7g/L
RS 1.9 g/L
pH 3.45

Maturation
Fermented and aged
in 300L, lightly toasted
French oak barrels,
30% new oak.

Ageing potential
8 - 10+ years from
production

VINTAGE REVIEW

YEAR	2016/2017	2017/2018
Average Rainfall (mm)	563.5	536.9
Average Winter Temp. (°C)	14.3	13.3
Average Summer Temp. (°C)	25.1	21.5

The 2017 vintage is considered one of the finest vintages experienced by the Cape Winelands. Despite being in the midst of a drought, wineries had to carefully ration their water usage. The year brought considerably cooler temperatures than the previous one. These cooler conditions, coupled with the dry climate, yielded fruit of exceptional concentration. The extended hang time allowed the grapes to ripen perfectly, resulting in the production of truly exceptional wines.

PHILOSOPHY

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.

VINEYARD

The grapes used come exclusively from a selected portion within a registered single vineyard grown on Waterford Estate. This vineyard was planted in 1988, making it one of the oldest Chardonnay vineyards in South Africa. The soil is predominantly red clay, but also contains a large amount of granite rocks; the clay provides moisture and coolness, while the granite contributes minerality and structure to the wine. The selected portion is not only dryland farmed like the remaining part of the vineyard but also contains a much higher content of granite.

VINIFICATION

The bunches are hand-harvested and whole-bunch pressed in the cellar. This unirrigated single vineyard requires approximately 8 different pickings to complete the block, and due to its age, the vineyard produces fewer bunches with more concentration. The juice is then racked clean into 300L French oak barrels for fermentation and maturation for a total of nine and a half months.

TASTING NOTES

ON RELEASE

Date tasted: October 2023

A vibrant yellow and lime green colour. The nose of the wine exhibits a rounded honey note, complemented by the beautifully fresh citrus blossom aroma. Transitioning to the palate, there is a rich and round body, with the gentle oak component providing structure and body to the wine. The Chardonnay is perfectly poised and balanced, with a vibrant mineral acidity adding tension to the wine. The palate is well-textured, with an oily, long, and mineral finish.

EVOLUTION AFTER 5 YEARS

As the sharper fruit notes mature and integrate, you'll notice the emergence of a delightful nutty and brioche undertone.

EVOLUTION AFTER 10 YEARS

The tertiary characteristics on the nose will showcase a rich nuttiness or honeycomb character, while the acidity will have transitioned from its vibrant, fruity profile to a rounded mouthfeel, expressing more of Waterford Estate's distinctive minerality.