

Waterford Estate Chardonnay 2013



Cultivars:	Chardonnay
Vineyard:	Stellenbosch
Quantity:	3 297 cases
Aging:	8 months, 25% new 228L, 300L, 500L French oak
Wine Analysis:	Alc 13.36% TA 6 g/L RS 2.4 g/L pH 3.46

TASTING NOTE

Minerally driven aromatics supported by citrus blossoms and lime cordial, as well as soft underlying roasted almond restraint notes, originating from the usage of subtle oak. A lovely tight and restraint structure on the palate with a well-balanced natural acidity on the finish that can be credited to the vines planted in 1988. A classic vintage for white wines, resulting in wines that will age well.

VINTAGE REVIEW

A long and cold winter, 35% more rain than usual. An excellent growing season until storm winds hit late October (up to 118km/hr) causing excessive damage in the vineyards, crop losses of up to 60%. Odd showers during second half of harvest giving reds a longer hang time. Outstanding white wines, in particular Chardonnay. Red wines came out with lovely soft textures and richness.

