

Waterford

Method Cap Classique

2014



Cultivars: 100% Chardonnay
Vineyard: Stellenbosch
Aging: Stainless Steel 95% and 5% in 5m fill French oak barrels.
Quantity: 110 cases
Wine Analysis: **Alc** 11.4%
TA 6.36 g/L
RS 2.01 g/L
pH 3.32

TASTING NOTE

A MCC made in the truly patient traditional style, focusing on secondary characteristics from bottle fermenting and ageing. The 2014 vintage has mineral backbone and classic brioche yeasty notes but is still surprisingly fruity for being aged on the lees for 6 years, and just short of a year under cork. The 2014 vintage has a sturdy freshness which will add great longevity to the wine. The palate is lined with extra fine bubbles and carries a long aftertaste. This brings about a crisp yet rich, creamy and focused mousse.

VINEYARD

A chardonnay vineyard planted on Waterford Estate

VINTAGE REVIEW 2014

Good long winter, but late rains and cold delaying pruning. Great windless conditions experienced for flowering resulted in a high yield vintage. February temperatures were extremely hot pushing ripening, and this made for a quick harvest. Highest recorded tonnages for Waterford Estate to date.

