

Waterford Estate Single Vineyard Chardonnay 2015



Cultivars:	Chardonnay
Vineyard:	Waterford Estate, Stellenbosch
Quantity:	3 250 cases
Aging:	9 months, 24% new oak fermented in 300L French oak barrels
Wine Analysis:	Alc 12.6% TA 5.5 g/L RS 2.4 g/L pH 3.3

TASTING NOTE

A brilliant olive-green hue being characteristic of this single vineyard Chardonnay. The aromatics of this wine are driven by fresh peach pip, lime and a gentle influence from oak. The age of these vines still prove to produce lovely restraint and tightly structured wines which are rather perfumed when young but develop beautifully from time spent in the bottle. Best drunk 2-5 years from release.

VINTAGE REVIEW

The 2014 winter was cut a little short with temperatures rising quickly in August, the growing season remained warm and dry bringing the harvest dates slightly forward. Moderate to cool conditions during ripening resulted in wines with excellent preserved aromatics and flavours. Exceptional white and red wines from this vintage, true greats.

