

Waterford Estate Single Vineyard Chardonnay 2016



Cultivars:	Chardonnay
Vineyard:	Stellenbosch
Quantity:	3 580 cases
Aging:	9 months, 24% new oak, fermented in 300L French oak barrels
Wine Analysis:	Alc 12.7% TA 4.6 g/L RS 1 g/L pH 3.47

TASTING NOTE

This Chardonnay vineyard was registered as single vineyard in 2012, which ensures that the traceability of the wine produced exclusively to the original 5.8-hectare block. Soils are comprised of red clay (Hutton) as well as large granite deposits and parent material found throughout the clay profile. The clay adds structure to the wine, while the granite produces great minerality and finesse to the overall presentation.

VINEYARD

A registered single vineyard found on Waterford Estate. Soil is dominated by red clay and granite deposits, the clay cools and retains moisture and the granite provides great minerality and backbone to the wine.

PAIRING SUGGESTIONS

Pork, rich fish (salmon, tuna, etc.), vegetarian, poultry, cheese and savoury pastries.

WINE FACTS

Made from some of the oldest Chardonnay plantings in South Africa, planted in 1988.

