

Waterford Estate

Chardonnay

2017



Cultivars:	100% Chardonnay
Region:	Stellenbosch
Quantity:	3,700 cases
Aging:	11 months in 300L French oak barrels, 22% new
Wine Analysis:	Alc 12,80%
	RS 2.4 g/L
	TA 4.9 g/L
	pH 3,5

TASTING NOTE

A bright olive-green colour, which has become a notable characteristic of this single vineyard Chardonnay. The aromatics of this wine are driven by fresh peach pip, lime and a light touch of oak from ageing in barrels. The age of these vines still prove to produce lovely restraint, tightly structured wines which are rather perfumed when young, but develop beautifully from time spent in bottle, between 2 to 5 years from release.

VINEYARD

The grapes used to make this wine come exclusively from 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 mostly red clay, but also contains a large amount of Granite rocks; the clay provides moisture and coolness, whilst the granite provides minerality and structure to the wine.

VINTAGE REVIEW 2017

2017 Has been noted as one of the greats. Drought conditions prevailed, but temperatures remained moderate-to-cool throughout the season. This resulted in good maturation of fruit, but no signs of warmth in the wines. The wines are extremely classical in style, showing tension in the firm and concentrated tannin structures. The cooler conditions also brought about great freshness and purity within the wines.

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.

