Waterford Estate Chardonnay Single Vineyard 2018

Cultivars: Region: Quantity: Wine Analysis: 100% Chardonnay Stellenbosch 3 900 cases Alc 12% RS 1.9 g/L TA 6.3 g/L pH 3,30

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. 2018 vintage shows slightly richer and a fuller complexity on the palate compared to the previous vintage.

VINEYARD

A registered single vineyard planted in 1988 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.

VINTAGE REVIEW 2018

Another year of severe drought conditions. Low winter rainfall and odd warm days during winter. Once the season got going, moderate to cool and windless conditions were experienced, perfect for flowering and fruit set leading to high crop potentials. From November onwards, warm burg wind conditions were experienced throughout creating stressful ripening conditions. Positive results with early picking dates are lowers alcohol wines with ironically good freshness.

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



