

Waterford Estate

Chardonnay Single Vineyard

2019



Cultivars: 100% Chardonnay
Region: Stellenbosch
Quantity: 3 900 cases
Wine Analysis: **Alc** 12%
RS 1.8 g/L
TA 5.4 g/L
pH 3.54

TASTING NOTE

This Chardonnay vineyard was planted in 1988 and registered as single vineyard in 2012, which ensures that the traceability of the wine produced is 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. The 2019 vintage shows slightly richer and a fuller complexity on the palate compared to the previous vintage.

WINEMAKING

Our Waterford Single Vineyard spent 11 months in 100% French Oak Barrels, of which 15% was new. The grapes were whole bunch pressed and barrel fermented, with bâtonnage for 3 months. With the 2019 vintage we did minimal Malolactic fermentation, instead opting for freshness, as the wine had great texture.

VINTAGE REVIEW 2019

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 berg wind conditions were experienced throughout, creating stressful ripening conditions. Positive results due to early picking dates ensured lower alcohol wines with ironically good freshness.

PAIRING SUGGESTIONS

Pork, Rich Fish (salmon, tuna, etc.), Vegetarian, Poultry, Cheese and Savoury pastries.

RATINGS

Winemag.co.za - Top 10 Chardonnay 2022: 93 points.

