



Waterford Estate

Chardonnay Single Vineyard

2020



Cultivars

100% Chardonnay

Type

Chardonnay

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 12.2%
TA 5.41 g/L
RS 1.85 g/L
pH 3.48

Maturation

Fermented and aged
in 300L, lightly toasted
French oak barrels,
15% new oak,
for 11 months

Ageing potential

8 - 10+ years from
production

VINTAGE REVIEW

YEAR	2018/2019	2019/2020
Average Rainfall (mm)	623.8	647.2
Average Winter Temp. (°C)	13.9	13.9
Average Summer Temp. (°C)	22.5	21

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

VINEYARD

The Chardonnay single vineyard was planted on Waterford Estate in 1988. This is the only white varietal planted on the estate, and is planted on the coolest sight on the farm on very well suited red clay and granite soil.

VINIFICATION

The bunches are hand-harvested and whole-bunch pressed in the cellar. This single vineyard requires approximately 8 different pickings to complete the block. The juice is settled overnight. The clear juice is then racked into 300L French oak barrels for fermentation. After four months, the individual batches are evaluated and blended together before undergoing an additional seven months of ageing.

PAIRING SUGGESTION

We've had the privilege of collaborating with world-renowned chefs over the years, and our Single Vineyard Chardonnay consistently pairs exceptionally well with cream and butter-based dishes, complementing and enhancing the wine's texture.

TASTING NOTES

ON RELEASE

Date tasted: June 2023

The golden hue and subtle green undertones denote the warmer vintage of 2020. The nose follows the look of the wine showing a warm welcoming richness with a lemon-curd undertone serving to add interest to the accompanying light toasty notes. The body of the wine is round and balanced with a fresh acidity bringing tension into the wine while the palate shows honey melon and a rounded toasty oak all balanced by a complex zesty minerality.

EVOLUTION AFTER 5 YEARS

As the sharper fruit notes mature and integrate, you'll notice the emergence of a delightful nutty and brioche undertone.

EVOLUTION AFTER 10 YEARS

The tertiary characteristics on the nose will showcase a rich nuttiness or honeycomb character, while the acidity will have transitioned from its vibrant, fruity profile to a rounded mouthfeel, expressing more of Waterford Estate's distinctive minerality.