

Waterford Heatherleigh NV



Cultivars: 55% Muscat de Alexandre, 30% Chardonnay,
12% Viognier, 3% Chenin Blanc

Aging: Follow a Solera system of barrel aging
11 months in old oak, oak at least 10 years old.

Wine Analysis: **Alc** 12.5%
TA 6.2 g/L
RS 84.0 g/L
pH 3.6

TASTING NOTE

The wine shows perfumed apricots and muscat characters following a back blending of barrels or Solera system. The wine has a wonderful infusion of depth, aged richness, and vibrant youthfulness. The wine is carefully blended and selected to achieve low alcohol and low residual sugar content, as well as a very specific character that pairs so well with the Waterford Rose Geranium chocolate. Best served chilled.

PAIRING SUGGESTIONS

Vanilla ice cream, rock salt and a drizzle of green olive oil.

WINE FACTS

Only produced from grapes which have turned into raisins on the vine. This is done by pinching the stem of the grape bunches preventing sap flow to bunches. Therefore we have no influence on wine from Botrytis which would otherwise add too much richness and sweetness for what we are looking for.

RATINGS

Platter's Wine Guide 2023 - 4 Stars.

