



## 2013 Waterford Estate Chardonnay

Cultivars:	Chardonnay			
Production Area:	Stellenbosch			
Production Quantity:	3297 cases			
Barrel Ageing:	8 months, 25% new 500L, 300L and 228L French oak barrels			
Analysis:	Alc	13.36%	RS	2.4 g/L
	TA	6.0 g/L	pH	3.46

### **Description:**

Mineral driven aromatics supported by citrus blossoms and lime cordial, as well as soft roasted almond underlying notes originating from subtle oak usage. A lovely restraint, tight structure on the palate with a very well balanced natural acidity on the finish can be credited to the 1988 planted vines. A classic vintage for whites wines which will see this wine age very well.

### **Vintage Review:**

A long and cold winter, 35% more rain than usual. An excellent growing season until storm winds hit late October (up to 118km/hr) causing excessive damage in the vineyards, crop losses of up to 60%. Odd showers during second half of harvest giving reds a longer hang time. Outstanding white wines, in particular Chardonnay. Red wines came out with lovely soft textures and richness.