SECKFORD AGENCIES

WATERFORD ESTATE

SINGLE VINEYARD CHARDONNAY, WATERFORD ESTATE

Vintage 2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	1.8
pH	**Acidity**
3.54	5.4

The grapes used to make this wine are sourced exclusively from a registered single vineyard on Waterford Estate. This vineyard was planted in 1988, making it one of the oldest Chardonnay vineyards in South Africa.

TASTING NOTE

Red clay soil adds structure to the wine, while the large granite deposits produce 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.

VINTAGE CONDITIONS

Low winter rainfall and odd warm days were experienced during winter then once the season got going, moderate to cool and windless conditions, 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.

VINIFICATION DETAILS

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

TASTING VIDEO

With winemaker Mark Le Roux. (Apologies for the sound quality)

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Mark le Roux	Bentonite	Cork	Stellenbosch	Yes