

SINGLE VINEYARD CHARDONNAY, WATERFORD ESTATE



Vintage

2018



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

This Chardonnay vineyard was registered as single vineyard in 2012, which ensures that the traceability of the wine produced 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. 2018 vintage shows slightly richer and a fuller complexity on the palate compared to the previous vintage.

VINTAGE CONDITIONS

Another year of severe drought conditions, with 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 burg wind conditions were experienced throughout creating stressful ripening conditions. Despite this, the positive results through early picking dates are lower alcohol wines with ironically good freshness.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 12.0 | 1.9 |
| pH | Acidity |
| 3.30 | 6.3 |

TASTING VIDEO

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

ATTRIBUTES

| | | | | |
|--|--|--|--|---|
|  Origin |  Variety |  Malolactic Fermentation |  Bottle Size |  Vegetarian |
| South Africa | Chardonnay | Yes | 75cl | Yes |
|  Winemaker |  Finning Agent |  Closure |  Region |  Vegan |
| Mark le Roux | Bentonite | Cork | Stellenbosch | Yes |