

SINGLE VINEYARD CHARDONNAY, WATERFORD ESTATE



Vintage

2017



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

A bright, olive-green colour which has become a notable characteristic of this single vineyard Chardonnay. The aromatics of this wine are driven by fresh peach pip, lime and a light touch of oak from barrel. Waterford's older vines still prove to produce lovely restrained, tightly structured wines that are rather perfumed when young, but develop beautifully during bottle maturation.

VINTAGE CONDITIONS

2017 has been noted as one of the great vintage years in Stellenbosch. Drought conditions prevailed, but temperatures remained moderate-to-cool throughout the season, which resulted in optimal maturation of fruit, but no signs of warmth in the wines. The wines are extremely classical in style, showing tension in the firm and concentrated tannin structures. The cooler conditions also brought about great freshness and purity within the wines.

TECHNICAL ANALYSIS

Alcohol

12.8

Residual sugar

2.4

pH

3.50

Acidity

4.9

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Mark Le Roux



Fining Agent

Bentonite



Closure

Cork



Region

Stellenbosch



Vegan

Yes