

# Waterford Estate

## Chardonnay

### 2017



<b>Cultivars:</b>	100% Chardonnay
<b>Region:</b>	Stellenbosch
<b>Quantity:</b>	3,700 cases
<b>Aging:</b>	11 months in 300L French oak barrels, 22% new
<b>Wine Analysis:</b>	<b>Alc</b> 12,80%
	<b>RS</b> 2.4 g/L
	<b>TA</b> 4.9 g/L
	<b>pH</b> 3,5

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#### 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. Our older vines still prove to produce lovely restrained, tightly structured wines that are rather perfumed when young, but develop beautifully during bottle maturation, between 2 to 5 years from release.

#### VINEYARD

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. It is comprised mostly of red clay, but also contains a large percentage of granite rocks; the clay provides moisture and coolness, while the granite provides minerality and structure to the wine.

#### VINTAGE REVIEW 2017

2017 has been noted as one of the great vintage years in our region. Drought conditions prevailed, but temperatures remained moderate-to-cool throughout the season. This 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.

#### PAIRING SUGGESTIONS

Pork, rich fish (salmon, tuna, etc.), vegetarian, poultry, cheese and savoury pastries.

#### WINE FACTS

Made from some of the oldest Chardonnay plantings in South Africa, planted in 1988.

