



2016 Waterford Estate Single Vineyard Chardonnay

Cultivars:	Chardonnay, planted 1988			
Production Area:	Waterford Estate, Stellenbosch			
Production Quantity:	3580 cases			
Barrel Ageing:	9 months, 24% new oak, fermented in 300L French oak barrels			
Analysis:	Alc	12.7 %	RS	1.9 g/L
	TA	4.6 g/L	pH	3.49

Description:

A brilliant olive-green hue is very characteristic of this single vineyard Chardonnay. The aromatics of this wine is driven by fresh peach pip and lime with a gentle influence from oak barrels. The age of these vines still prove to produce lovely restraint, tightly structured wines which are rather perfumed when young but develop beautifully from time spent in bottle, 2-5 years from release.

Vintage Review:

A vintage which will be remembered for drought and heat. Luckily for Waterford's location on the Helderberg mountain and the near proximity to the ocean, the vineyards could cool down over night. The lack of water resulted in light bunches with tiny berries, great for red wine colour and flavor. The heat also resulted in wines being lower in acidity.