



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

CHARDONNAY 2018

ANALYSIS

Alcohol:	13.54%
pH:	3.16
Red Sugar:	1.8g/l
Total acid:	5.8g/l

VINEYARD/HARVEST

Oak leaf soils, with drip irrigation delivering a production of 5 tons/ha. Chardonnay was all harvested at 23.5 ° balling.

BLEND

Chardonnay	88 %
Semillon	12 %

WOOD

Wine spent 11 months in new 300 litre oak barrels. 60% New French Oak and 40% Second Fill Hungarian Oak.

CELLAR

The fermentation was started in stainless steel and transferred to barrels after first week of fermentation. The wine spent 2 months on its lease in the barrels with regular stirring of the lease during that period. After that the wine was racked and returned to the barrels for a further 9 months of maturation.

TASTING NOTES

Subtle citrus fruit, lemon grass and fynbos flavours are complimented by flinty aromas and complimented with the oak. The wine has a full and well-balanced palate with a lingering fruity after taste.

FOOD SUGGESTIONS

This wine will complement rich fish and poultry dishes, or salads

