



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

CHARDONNAY 2019

ANALYSIS

Alcohol:	13.54%
pH:	3.32
Red Sugar:	1.9 g/l
Tot acid:	5.9 g/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 %
Viognier	12 %

WOOD

Wine spent 24 months in new 300 litre oak barrels. 50% was second and third fill French oak and 50% was second fill Hungarian oak

CELLAR

The fermentation was started in stainless steel and transferred to barrels after the first week of fermentation. The wine spent 6 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 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 silky palate with a lingering fruity after taste

FOOD SUGGESTIONS

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

