

THE LIBRARY COLLECTION

CHENIN BLANC

Sonop Single Vineyard 2020



Cultivars

100% Chenin blanc

Type

Chenin blanc

Appellation

Helderberg Mountain, Stellenbosch, South Africa

Wine Analysis

Alc 13.5% TA 4.7g/L RS 1.8 g/L pH 3.78

Maturation

Fermented and aged in concrete egg-shaped vessels for 10 months.

Ageing potential

5 - 10 years from production

VINTAGE REVIEW

YEAR	2018/2019	2019/2020
Average Rainfall (mm)	623.8	647.2
Average Winter Temp. (°C)	13.9	13.9
Average Summer Temp. (°C)	22.5	21

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

VINEYARD

This Chenin blanc is sourced from one of the oldest blocks from the Stellenbosch region, called Sonop vineyard. The vineyard is a bush vine, planted in 1966 and is a certified heritage vine.

VINIFICATION

The grapes are meticulously hand-harvested, and the bunches are gently pressed in our cellar. The resulting clear juice is then transferred to concrete egg-shaped vessels for fermentation. Additionally, a small percentage undergoes fermentation in neutral barrels. After 4 months, the individual batches are evaluated and blended together and further aged for 6 months.

PAIRING SUGGESTION

Chenin blanc is a highly versatile white wine, making it an excellent companion for a wide range of meals. Whether you're enjoying a light seafood curry or a walnut and goat's cheese salad, Chenin blanc is a perfect choice. Its mild acidity and aromatic fruity notes harmonise beautifully with spicy elements while also complementing the nutty and creamy components in various dishes.

TASTING NOTES

ON RELEASE

Date tasted: October 2023

The colour is a golden straw hue, hinting at the warmer climate where the grapes are cultivated. This wine reveals aromas of honey and nutty nougat, accompanied by a mineral, almost flinty undertone attributable to the single vineyard's age. On the palate, it displays concentration and texture, featuring notes of dried apricots and ripe yellow fruits, which contribute to its depth and complexity. The acidity helps to balance the wine, culminating in an intriguing finish.

EVOLUTION AFTER 5 YEARS

The wine's aroma will begin to reveal nutty, almost honeyed sweetness, supported by the distinctive Chenin blanc fruit notes on the nose. Meanwhile, the palate retains its richness in terms of texture and minerality. The ageing process enriches the wine, enhancing its fullness.