

Waterford Old Vine Chenin Blanc 2020



Cultivars: Chenin Blanc Old Vines (planted 1966)
Vineyard: Stellenbosch
Quantity: 1 050 cases
Aging: Fermented and aged in concrete eggs
Wine Analysis: **Alc** 13.5%
TA 5.40 g/L
RS 2.60 g/L
pH 3.60

TASTING NOTE

The colour has a lovely soft yellow-green hue. The main aromas are white pear and pithy grapefruit, followed by elements of peach pip, light honeycomb and soft floral notes. The mouth-feel is layered and smooth but holds a tremendous amount of mineral flavour and depth. The concrete egg fermentation drives purity and minerality which creates a lovely fresh and soft “sweet fruit” finish on the palate.

VINEYARD

The wine is made up from using two different “old vine” vineyards in Stellenbosch. The oldest planted in 1966 and the second one being planted in 1974. Both vineyards are bush vines which add great complexity to Chenin blanc.

VINTAGE REVIEW 2020

Good winter rains but still below the long term average. We experienced a few odd warm days during winter as well as snowfall during late winter / early spring. The rain helped with the increase of dam levels. These conditions also prepped for good, even budding to start the growing season. During ripening, an odd heat wave was experienced. Overall lovely warm days and cooler nights allowed for perfect ripening and earlier picking dates. This resulting in lovely fresh flavoured and rich wines with relatively low alcohol levels.

