

# Waterford Estate

## Old Vine Project Chenin blanc 2022



**Cultivars**  
100% Chenin blanc

**Type**  
Chenin blanc

**Appellation**  
Helderberg Mountain,  
Stellenbosch,  
South Africa

**Wine Analysis**  
Alc 13.65%  
TA 5.40g/L  
RS 2.7 g/L  
pH 3.62

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

**Ageing potential**  
5 - 10 years from  
production

### VINTAGE REVIEW

YEAR	2020/2021	2021/2022
Average Rainfall (mm)	693.3	806.8
Average Winter Temp. (°C)	14.1	13.7
Average Summer Temp. (°C)	22.4	23.1

The 2022 vintage was drier than what had been experienced in the last three years, and the warmer temperatures also contributed to further drying of the vines. This dryness resulted in significant concentration in the wines, as the grapes lost a considerable amount of moisture due to the heat. Additionally, the higher temperatures promoted ripeness and contributed to the structure that will be evident in the wines.

### 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

The old vine project Chenin blanc is sourced from vineyards older than 35 years old in the Stellenbosch region. The dominating vineyard was planted in 1966.

### VINIFICATION

The grapes are meticulously hand-harvested, and the bunches are gently pressed in our cellar. The resulting clear juice is then carefully 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: June 2023

The wine boasts an inviting golden hue, offering aromas of golden delicious apples and white peach, harmoniously balanced by a mineral salinity. The mouthfeel is richly layered, featuring a refreshing and enduring acidity that finely textures the body. The lingering minerality adds complexity and intrigue to the overall experience. The use of concrete egg fermentation contributes to the finish's complexity, allowing the wine to showcase the pure essence of Chenin blanc fruit.

#### 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 in our Old Vine Project Chenin blanc enriches the wine, enhancing its fullness.