

# Waterford Estate

## Old Vine Project Chenin blanc 2023



**Cultivars**  
100% Chenin blanc

**Type**  
Chenin blanc

**Appellation**  
Stellenbosch,  
South Africa

**Wine Analysis**  
Alc 13.31 %  
TA 4.8 g/L  
RS 1.8 g/L  
pH 3.76

**Maturation**  
Fermented and  
aged in concrete  
egg vessels  
for 11 months

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

### VINTAGE REVIEW

YEAR	2021/2022	2022/2023
Average Rainfall (mm)	806.8	635.4
Average Winter Temp. (°C)	13.7	14.4
Average Summer Temp. (°C)	23.1	21.9

In 2023, rainfall fell below the normal annual average. This drier vintage resulted in wines exhibiting more richness and concentration, attributed to the smaller berries and reduced crop size. Although the heat remained consistent with the previous year's average, the harvest period was condensed due to irregular summer rainfall.

### 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 mostly sourced from vineyards older than 35 years in the Stellenbosch region. The predominant vineyard was planted in 1966 and turned 58 this year.

### 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 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 in concrete egg vessels.

### PAIRING SUGGESTION

Chenin blanc is a 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 with spicy elements while also complementing the nutty and creamy components in various dishes.

### TASTING NOTES

#### ON RELEASE

Date tasted: March 2024

This Chenin Blanc, shows aromas of dried summer fruits and a mineral characteristic that follows to the palate. The older vineyards impart minerality in the wine, that in tandem with the richly layered mouthfeel, serves to enhance the finely textured body. The palate is concentrated and rich, with green fig adding to the character of the wine. The use of concrete egg fermentation and maturation contributes to the 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 of our Old Vine Project Chenin Blanc enriches the wine, enhancing its fullness and complexity over time.