

Waterford

Old Vine Chenin Blanc

2019



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 4.55 g/L
RS 2.30 g/L
pH 3.51

TASTING NOTE

The colour is a lovely soft yellow. Main aroma's of white pear and pithy grapefruit, followed by elements of peach pip, light honey comb and soft floral notes. The mouthfeel is delicate and smooth but holds a tremendous amount of mineral flavour and depth. A lot of stone fruit and minerality found on the palate, with the finish being lovely fresh and almost "sweet fruit" sensation.

VINEYARD

The wine is made up from using 2 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 2019

Drought still playing a huge roll on the vintage, a dry and warm winter hindering the dormancy period which is vital for even growth and survival, Chardonnay being most affected resulting in only a 50% yield this vintage. Across the board we experienced an average of 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavor, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.

