

OLD VINE PROJECT CHENIN BLANC, WATERFORD ESTATE



Vintage

2022



From vines planted in 1966, Waterford's Chenin Blanc carries the Certified Heritage Vineyards seal of South Africa's Old Vine Project.

TASTING NOTE

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.

VINTAGE CONDITIONS

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.7
pH	Acidity
3.62	5.4

VINIFICATION DETAILS

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 5 months.

AWARDS

Platter: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Mark le Roux	 Fining Agent Bentonite	 Closure Cork	 Region Stellenbosch	 Vegan Yes