

OLD VINE PROJECT CHENIN BLANC, WATERFORD ESTATE



Vintage

2020



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 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.

VINTAGE CONDITIONS

Good winter rains but still below the long term average. The region 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.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

2.6

pH

Acidity

3.60

5.4

VINIFICATION DETAILS

The wine is fermented and aged in concrete eggs.

AWARDS

Tim Atkin MW: 93 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