



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