

## OLD VINE PROJECT CHENIN BLANC, WATERFORD ESTATE



Vintage

2019



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 is a lovely soft yellow, with aroma's of white pear and pithy grapefruit, followed by elements of peach pip, 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 to be found on the palate, with the finish being lovely fresh and almost "sweet fruit" sensation.

### VINTAGE CONDITIONS

Drought is still playing a huge part on the vintage, with 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 the winery experienced an average of 30% drop in yield. Berries at harvest time were tiny and highly concentrated in flavour, and due to relatively cool and dry summer weather, the wines also ended up with low alcohols and softer acidities.











### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.3
pH	Acidity
3.51	4.5

### VINIFICATION DETAILS

To best preserve purity of fruit, berry bunches are hand-harvested in the early morning and whole bunch pressed directly to concrete eggs for natural fermentation and maturation. The concrete eggs are neutral in flavour and allow the wine to remain vibrant and to express itself fully.

### 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