

OLD VINE PROJECT CHENIN BLANC, WATERFORD ESTATE



WATERFORD ESTATE

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13.7	2.8		
рН	Acidity		
3.51	4.9		

ATTRIBUTES

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

TASTING NOTE

2018 is the maiden vintage of this wine. Showing wonderful purity and elegance with flavours of peach, oral honey and pithy stone fruit. The very well-textured palate displays fruit complexity and creaminess.

VINTAGE CONDITIONS

2018 was another tough vintage for South African wineries as severe drought conditions continued. Early ripening varietals were more affected as they are harvested in the middle of summer, with later ones being hardier during this period. Whites have surprised with good freshness and the reds show great promise with lower alcohols.

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.

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