

Pecan Stream

Chenin blanc

2025



Cultivars
100% Chenin blanc

Type
Chenin blanc

Appellation
Western Cape,
South Africa

Wine Analysis
Alc 13.0%
TA 5.6 g/L
RS 3 g/L
pH 3.42

Maturation
80% aged in stainless
steel vessels, and
20% in neutral French
oak 300L barrels

Ageing potential
0 - 3 years from
production

VINTAGE REVIEW

YEAR	2025
Total rainfall for the season (mm)	875
Average Winter Temp. (°C)	13.31
Average Summer Temp. (°C)	19.65

Ideal weather and a slightly later harvest in 2025 set the stage for a standout vintage across the Helderberg region. Mild summer conditions, cool evenings, and extended hang time contributed to excellent flavour development, balanced acidity, and refined tannins - hallmarks of a season that reflects both vineyard resilience and winemaking precision.

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

VINEYARD

Sourced from various vineyards situated in and around the Stellenbosch region, the Chenin grapes for the Pecan Stream Chenin blanc come from vineyards similar to those of our Waterford Old Vine Project Chenin blanc. Grapes that do not meet the stylistic grade for the Old Vine Project end up in the Pecan Stream Chenin blanc. The vineyard, although old, has different pockets within its small expanse, resulting in variation.

VINIFICATION

Crafted in-house, ensuring it bears the distinctive Waterford touch in the winemaking department, this wine undergoes a meticulous process. The portion aged in oak vessels introduces a touch of sweetness, rounding out the palate, while stainless steel ageing imparts vibrant acidity and a fruit-forward character. Additionally, concrete ageing contributes to the developed palate and texture arising from lees contact. Blending these winemaking techniques ensures the fruit-forward style of Chenin blanc shines through, guaranteeing consistency and complexity across the palate.

PAIRING SUGGESTION

Chenin blanc's versatility is one of its strong points; its fruity sweetness allows it to pair well with spicier dishes, and its fresher acidity enables it to complement lighter summer dishes. Whether served chilled on a warm afternoon or paired with a vibrant meal, it brings both charm and balance to the table.

TASTING NOTES

Date tasted: May 2025

This vintage expresses the hallmark balance of fruit, flavour, and freshness. Aromas of ripe stone fruit, peach, white apricot, pear, and Golden Delicious apple rise from the glass with inviting clarity. The palate is creamy and textured from extended lees contact, while a subtle, well-integrated soft acidity provides structure and lift. The fruit from the nose follows through beautifully, joined by a subtle thread of minerality that adds depth. A creamy, fruit-driven finish lingers with gentle complexity, showcasing the wine's poised and polished character.