



# Waterford Estate

## Old Vine Project Chenin blanc

### 2024



**Cultivars**  
100% Chenin blanc

**Type**  
Chenin blanc

**Appellation**  
Stellenbosch,  
South Africa

**Wine Analysis**  
Alc 13.5 %  
TA 4.1 g/L  
RS 3.1 g/L  
pH 3.57

**Maturation**  
Fermented and  
aged in concrete  
egg vessels  
for 11 months

**Ageing potential**  
5 - 10 years from  
production

#### VINTAGE REVIEW

YEAR	2024
Average rainfall for the season (mm)	991.31
Average Winter Temp. (°C)	13.5
Average Summer Temp. (°C)	22.5

The unique weather conditions of the year promise a standout vintage, showcasing vine resilience and winemaking artistry in the wines of 2024. With over 950 mm of winter rainfall on the Helderberg Mountain, compared to the typical 650 mm, particularly in September, the vines experienced a rejuvenating dormancy phase, storing energy for a strong growing season.

#### 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

The Old Vine Project Chenin blanc is mostly sourced from vineyards older than 35 years in the Stellenbosch region. The predominant vineyard was planted in 1966 and turned 58 this year.

#### VINIFICATION

The grapes are meticulously hand-harvested, with each bunch gently pressed in our cellar. The clear juice is then carefully transferred to concrete egg vessels for fermentation, while a small portion undergoes fermentation in neutral barrels. After four months, the individual batches are assessed, blended, and further aged for an additional six months in concrete egg vessels.

#### PAIRING SUGGESTION

Chenin blanc pairs beautifully with seafood curry or a walnut and goat's cheese salad, its mild acidity and fruity notes enhancing spice, nuts, and creaminess.

#### TASTING NOTES

##### ON RELEASE

**Date tasted: January 2025**

Aromas of ripe yellow fruits, honeydew melon, and honey take centre stage, while a delicate hint of pink peppercorn adds intrigue. The fruit-driven character on the nose seamlessly follows through to the palate, offering concentration and richness - a hallmark of the warmer vintage. The texture is round and waxy, supported by vibrant, broad acidity that brings balance. A pithy grapefruit rind note adds complexity, leading to a refined bittersweet grapefruit finish. The well-integrated acidity enhances the wine's structure, creating a layered profile unique to older vineyards. The body is harmonious, showcasing the synergy between vineyard and winemaking.

##### EVOLUTION AFTER 5 YEARS

The wine's aroma will begin to reveal nutty, almost honeyed sweetness, supported by the distinctive Chenin blanc fruit notes on the nose. Meanwhile, the palate retains its richness in terms of texture and minerality. The ageing of our Old Vine Project Chenin blanc enriches the wine, enhancing its fullness and complexity over time.