

Waterford Estate

Old Vine Project Chenin blanc

2025



Cultivars
100% Chenin blanc

Type
Chenin blanc

Appellation
Stellenbosch,
South Africa

Wine Analysis
Alc 13.42 %
TA 6.21 g/L
RS 2.06 g/L
pH 3.48

Maturation
Fermented and
aged in concrete
egg vessels
for 11 months

Ageing potential
5 - 10 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

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 fruit-forward nature tame harsh spice while enhancing the creaminess of the goat's cheese or the delicate flavours of the curry. Chenin blanc's versatility lies in its complexity, fruity yet mineral, textured yet refreshing, making it suitable for a wide range of dishes.

TASTING NOTES

ON RELEASE

Date tasted: January 2026

Aromas of vibrant tropical fruits lead the nose, layered with notes of white peach and white nectarine that follow seamlessly from the glass. On the palate, a subtle melon richness adds depth and weight, balanced by a textured, refined mouthfeel. Classical Chenin blanc acidity lifts the fruit character, supporting the wine's body and purity. A lingering mineral finish provides precision and elegance, resulting in a wine that is notably more refreshing than the previous vintage, with poise, balance, and character.

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.