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Waterford Old Vine Project Chenin Blanc 2023

This Chenin Blanc shows aromas of dried summer fruits and a mineral characteristic that follows to the palate. The older vineyards impart minerality in the wine, that in tandem with the richly layered mouthfeel, serves to enhance the finely textured body. The palate is concentrated and rich, with green fig adding to the character of the wine. The use of concrete egg fermentation and maturation contributes to the complexity, allowing the wine to showcase the pure essence of Chenin blanc fruit.

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.

Chenin Blanc is a versatile white wine, making it an excellent companion for a wide range of meals. Whether you're enjoying a light seafood curry or a walnut and goat's cheese salad, Chenin blanc is a perfect choice. Its mild acidity and aromatic fruity notes harmonise with spicy elements while also complementing the nutty and creamy components in various dishes.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Waterford Estate
winemaker : Mark le Roux
wine of origin : Stellenbosch
analysis : **alc :** 13.31 % vol **rs :** 1.8 g/l **pH :** 3.76 **ta :** 4.8 g/l
type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Platter's Wine Guide - 4.5 Stars
2024 Tim Atkin Special Report - 93 Points

ageing : 5 - 10 years from production

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines

in the vineyard : The Old Vine Project Chenin Blanc is sourced from vineyards older than 35 years old in the Stellenbosch region. The dominating vineyard was planted in 1966 and turned 58 this year.

about the harvest: The grapes are meticulously hand-harvested. In 2023, rainfall fell below the normal annual average. This drier vintage resulted in wines exhibiting more richness and concentration, attributed to the smaller berries and reduced crop size. Although the heat remained consistent with the previous year's average, the harvest period was condensed due to irregular summer rainfall.

in the cellar : The bunches are gently pressed in our cellar. The resulting clear juice is then carefully transferred to concrete egg-shaped vessels for fermentation. Additionally, a small percentage undergoes fermentation in neutral barrels. After 4 months, the individual batches are evaluated and blended together and further aged for 6 months in concrete egg vessels.

Waterford Estate

Stellenbosch
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