wine.co.za
easiest way to buy wine

Waterford Pecan Stream Sauvignon Blanc 2024

Showcasing a delightful blend of tropical fruit flavours, highlighted by vibrant guava and crisp, crunchy acidity, this fresh and lively profile is beautifully balanced by refreshing minerality, making it an ideal choice for a wide array of dishes. The wine's softer acidity and rounded palate add to its versatility, pairing effortlessly with everything from fresh seafood salads to creamy goat cheese and tropical fruit-infused dishes. The lingering mineral finish enhances the tasting experience, leaving a clean and lasting impression.

The Pecan Stream Sauvignon blanc exhibits a delightful tropical fruit character complemented by a refreshing minerality, rendering it an ideal companion for a diverse range of dishes. With its softer acidity and rounded palate, this wine offers remarkable versatility in pairings, from vibrant seafood salads to creamy goat cheese and tropical fruit-infused dishes. Its lingering mineral finish enhances the overall dining experience, leaving a lasting impression.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Western Cape
analysis : **alc :** 13.52 % vol **rs :** 1.9 g/l **pH :** 3.30 **ta :** 5.53 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ageing potential: 0 - 3 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. 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

in the vineyard : Mainly sourced from the Elgin region, with a small percentage sourced from the slightly warmer Paarl region.

about the harvest: Bunches are hand-harvested. The year's unique weather promises a standout 2024 vintage, showcasing vine resilience and winemaking skill.
With over 950 mm of winter rainfall on the Helderberg Mountain - well above the usual 650 mm - the vines benefited from a rejuvenating dormancy, setting the stage for a strong growing season

in the cellar : At the cellar, the bunches are destemmed and pressed into a settling tank overnight. The clear juice is racked off the following day to the fermentation tank, where it cold ferments for approximately 26 days. After fermentation, the wine is racked off the lees to preserve the fruit profile of the wine.

Maturation: 100% stainless steel vessels, aged for 2 months on the fine lees before racking

Waterford Estate
Stellenbosch
021 880 5300
www.waterfordestate.co.za