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Waterford Pecan Stream Sauvignon Blanc 2025

This Sauvignon blanc showcases an unmistakable tropical fruit character on the nose, featuring passion fruit and granadilla and green apple. The palate is refreshing and round with tropical fruits following from the nose, complemented by a mineral backbone, making it an ideal pair for a wide range of dishes. With a softer acidity and textured palate, pairings can vary from seafood dishes to creamy goat cheese and even dishes where tropical fruit is the main component. Its lingering mineral finish enhances the overall dining experience, leaving a 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.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Western Cape
analysis : **alc :** 11.5 % vol **rs :** 3.3 g/l **pH :** 3.17 **ta :** 7.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 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.

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.

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 : Bunches are hand-harvested. 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

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