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# Waterford Old Vine Project Chenin Blanc 2025

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.

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.




**variety :** Chenin Blanc | 100% Chenin Blanc
**winery :** Waterford Estate
**winemaker :** Mark le Roux
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.42 % vol **rs :** 2.06 g/l **pH :** 3.48 **ta :** 6.21 g/l
**type :** White **style :** Dry **body :** Full **taste :** Mineral **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**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. 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 :** 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.

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:** The grapes are meticulously hand-harvested, with each bunch gently pressed in our cellar.

**in the 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.

Maturation: Fermented and aged in concrete egg vessels for 11 months.


## Waterford Estate
Stellenbosch
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