

# Pecan Stream Chenin blanc 2024



**Cultivars**  
100% Chenin blanc

**Type**  
Chenin blanc

**Appellation**  
Western Cape,  
South Africa

**Wine Analysis**  
Alc 13.0 %  
TA 5.39 g/L  
RS 2.7 g/L  
pH 3.48

**Maturation**  
80% aged in stainless  
steel vessels, and  
20% in neutral French  
oak 300L barrels

**Ageing potential**  
0 - 3 years from  
production

## VINTAGE REVIEW

YEAR	2022/2023	2023/2024
Average rainfall for the season (mm)	635.4	991.31
Average Winter Temp. (°C)	14.4	13.5
Average Summer Temp. (°C)	21.9	22.5

The unique weather conditions of the year promise a standout vintage, showcasing vine resilience and winemaking artistry in the wines of 2024. With over 950 mm of winter rainfall on the Helderberg Mountain, compared to the typical 650 mm, particularly in September, the vines experienced a rejuvenating dormancy phase, storing energy for a strong growing season.

## 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

Sourced from various vineyards situated in and around the Stellenbosch region, the Chenin grapes for the Pecan Stream Chenin blanc come from vineyards similar to those of our Waterford Old Vine Project Chenin blanc. Grapes that do not meet the stylistic grade for the Old Vine Project end up in the Pecan Stream Chenin blanc. The vineyard, although old, has different pockets within its small expanse, resulting in variation.

## VINIFICATION

Crafted in-house, ensuring it bears the distinctive Waterford touch in the winemaking department, this wine undergoes a meticulous process. The portion aged in oak vessels introduces a touch of sweetness, rounding out the palate, while stainless steel ageing imparts vibrant acidity and a fruit-forward character. Additionally, concrete ageing contributes to the developed palate and texture arising from lees contact. Blending these winemaking techniques ensures the fruit-forward style of Chenin blanc shines through, guaranteeing consistency and complexity across the palate.

## PAIRING SUGGESTION

Chenin blanc's versatility is one of its strong points; its fruity sweetness allows it to pair well with spicier dishes, and its fresher acidity enables it to complement lighter summer dishes.

## TASTING NOTES

### ON RELEASE

Date tasted: June 2024

This Chenin blanc is defined by its fruit, flavour, and balance. It opens with inviting aromas of stone fruit, including peach, pear drops, apricots, and golden delicious apples. On the palate, the extended lees contact adds a rich creaminess, complemented by a well-integrated acidity that enhances the wine's structure and balance. The stone fruit notes from the nose carry through, accompanied by a hint of minerality. This impeccable balance leads to a lingering, dry, and fruity finish, contributing to its intrinsic complexity.