

Cederberg Sauvignon Blanc 2004

For 14 years our south-facing Sauvignon Blanc vineyards were keeping their secret, but the 2004 harvest, with a acid of 7,4 and 1,9 grams of sugar per liter, is definitely hinting at what Cederberg Sauvignon Blanc is all about: a unique South African wine with very definite nose and palate characteristics. An elegant and exciting crisp wine with highly concentrated gooseberry and fig leaf aromas, as well as some dusty/peppery whiffs.

The crisp taste adds freshness to any seafood dish, especially oysters and salmon.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.0 % vol rs : 1.9 g/l pH : 3.45 ta : 7.4 g/l va : 0.3 g/l so2 : 112 mg/l fso2 : 45 mg/l

type : White

pack : Bottle

SAA Inflight - First and Premium Class
Classic Wine Trophy 2005 - Silver

in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 10 - 14 years

Vines per Ha: 2 760

Vineyard area: 3,7Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SB316D on Richter 99

SB215 on 101 - 14 Mgt

about the harvest: Harvest date: 20 - 27 February 2004

Degrees Balling at harvest: 20 - 23° Balling

in the cellar : Fermentation

Reductive style

Skin contact for 10 hours - 10°C

Press

Settle for 2 days at 11°C

Fermentation temperature 10 - 12°C

Fermentation days 28

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Cederberg

027 482 2827

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