

Cederberg Chenin Blanc 2004

We like to call it a textbook Cape Chenin. Lots of powerful grapefruit/melon/citrus flavours and flashy tropical aromas on the nose flow into a rich, concentrated and well-balanced experience on the palate. The well-balanced gentle sweetness has an almost creamy texture that makes this wine a perfect partner for baked vegetable dishes and other vegetarian food. Try it for yourself, and you will see that there is just no question why this wine is consistently winning awards and is seen as one of the best Chenin performers in South Africa.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.56 ta : 7.4 g/l va : 0.13 g/l so2 : 129 mg/l fso2 : 43 mg/l

type : White

pack : Bottle

WINE Magazine February 2005 - 3 Points
Classic Wine Trophy 2005 - Silver

in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 20 years

Vineyard area: 2,5Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SN9 (Davis) on Ramsey

about the harvest: Harvest date: 14 March 2002

Degree Balling at harvest: 23° Balling

in the cellar : **Fermentation**

Reductive style

Press

Settled for 2 days at 11°C

Fermentation temperature 10 - 11°C

Fermentation days 30

Cederberg Cellar

Cederberg

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