

Cederberg Five Generations Chenin Blanc 2002

A youthful green tinge and attractive gold colour on sight; floral character, peaches and blossoms on the nose; and a fat juicy palate, fragrantly rich in ripe oaky / lees character. The good acid backbone means that this elegant, well crafted wine is built to last.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.2 ta : 7.7 g/l va : 0.33 g/l so2 : 125 mg/l fso2 : 40 mg/l

type : White

pack : Bottle

in the vineyard : Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 23 years

Vines per hectare: 2 760

Vineyard area: 1,2ha

Trellised: Perold

Irrigated: Supplementary

Yield per hectare: 5t/ha

Clone: SN9 (Davis) on Ramsey

about the harvest: Harvest date: 14 March 2002

Degree Balling at harvest: 23,5Â° Balling

in the cellar : **Fermentation**

Reductive style

Press

Settled for 2 days at 11Â°C

Fermentation temperature 10-11Â°C in 60% 2nd fill French, 40% new French Oak

Fermentation days 45

Period in wood 10 months

Maturation potential now to 2005

Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

V
GENERATION
EST. 1893

2003
CHENIN BLANC
CEDERBERG
SOUTH AFRICA


CEDERBERG
SOUTH AFRICA