

Cederberg Sauvignon Blanc 2005

WINE Magazine November 2005 - 4 Points

Michelangelo Awards 2005 - Gold Medal

John Platter 2006 - 4 Stars

Veritas 2005 - Bronze

An exciting crisp wine with highly concentrated gooseberry & green fig, hints of grass and a stunning minerality. Fine, cool climate character on the 2005. Has a food friendly grippy acidity.

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 : 2.1 g/l pH : 3.25 ta : 7.3 g/l va : 0.17 g/l so2 : 126 mg/l fso2 : 49 mg/l

type : White

pack : Bottle

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in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 11 - 15 years

Vines per Ha: 2 760

Vineyard area: 3,7Ha

Yield per Ha: 6t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SB316D on Richter 99

SB215 on 101 - 14 Mgt

about the harvest: Harvest date: 1 - 11 February 2005

Degrees Balling at harvest: 20 - 23° Balling

in the cellar : **Fermentation**

Reductive style

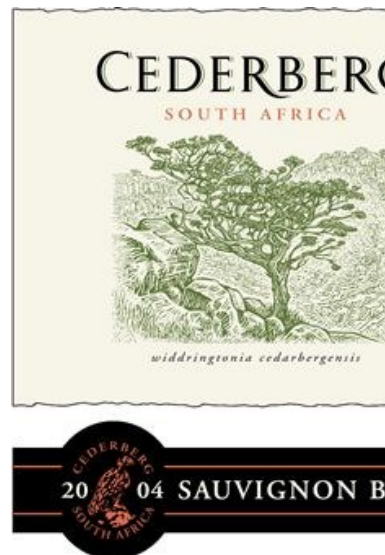
Skin contact for 10 hours - 10°C

Press

Settle for 2 days at 11°C

Fermentation temperature 10 - 12°C

Fermentation days 28



Cederberg Cellar

Cederberg

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www.cederbergwine.com

