

## Cederberg Five Generations Chenin Blanc 2003

John Platter 2003 - 4 Stars

International Wine Challenge 2005 - Seal of Approval

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 : 13.0 % vol rs : 2.4 g/l pH : 3.3 ta : 7.5 g/l va : 0.33 g/l so2 : 125 mg/l fso2 : 40 mg/l

type : White wooded

pack : Bottle

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ageing : Maturation potential now to 2009

in the vineyard : Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 25 years

Vines per hectare: 2 760

Vineyard area: 1,2ha

Trellised: Perold

Irrigated: Supplementary

Yield per hectare: 4t/ha

Clone: SN9 (Davis) on Ramsey

about the harvest: Harvest date: 19 March 2003

Degree Balling at harvest: 23,5Â° Balling

in the cellar : **Fermentation**

Skin contact for 4 hours

Press

Settled for 2 days at 11Â°C

Fermentation temperature 11-12Â°C in 40% 2nd fill French, 60% new French Oak

Fermentation days 56

Period in wood 11 months

### Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

V  
GENERATION  
EST. 1893

2003  
CHENIN BLANC  
CEDERBERG  
SOUTH AFRICA

  
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