

Cederberg Chenin Blanc 2005

A consistent Cape benchmark over 9 vintages. Made from older vines â€” always impressive!
Recognised for its powerful nose of grapefruit / melon / citrus flavours which jumps out of the glass.
Mouth-tingling crispness with long fruit laden finish. Superb food compatability. Definitely one of the most consistent Chenin producers in South Africa.

Superb food compatability.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.0 % vol rs : 2.6 g/l pH : 3.32 ta : 7.2 g/l va : 0.11 g/l so2 : 130 mg/l fso2 : 45 mg/l

type : White

pack : Bottle

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class
Veritas 2005 - Silver

in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 21 years

Vineyard area: 2,5Ha

Yield per Ha: 6t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SN9 (Davis) on Ramsey

about the harvest: Harvest date: 04 March 2005

Degree Balling at harvest: 22 - 23Â° Balling

in the cellar : Fermentation

Reductive style

Press

Settled for 2 days at 11Â°C

Fermentation temperature 10 - 12Â°C

Fermentation days 26

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Cederberg

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