

Cederberg Chenin Blanc 2006

A consistent Cape benchmark over 9 vintages. Made from older vines – 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. Definitely one of the most consistent Chenin producers in South Africa.

Superb food compatibility.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 14.0 % vol rs : 4.1 g/l pH : 3.37 ta : 7.4 g/l va : 0.19 g/l so2 : 137 mg/l fso2 : 45 mg/l

type : White

pack : Bottle **closure :** Cork

Veritas 2006 - Silver

in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 22 years

Vineyard area: 2,5Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SN9 (Davis) on Ramsey

about the harvest: Harvest date: 25 February 2006

Degree Balling at harvest: 23Â°B

in the cellar : **Fermentation**

Reductive style

Press

Settled for 2 days at 10Â°C

Fermentation temp: 11Â°C

Fermentation days: 24



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Cederberg

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