

Cederberg Sauvignon Blanc 2006

John Platter 2006 - 4 stars

An exciting crisp wine with highly concentrated gooseberry & green fig, hints of grass and a stunning minerality. Fine, cool climate character on the 2006. Has a food friendly grippy acidity.

Should be enjoyed with oysters, salmon & fresh salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.0 % vol rs : 4.6 g/l pH : 3.33 ta : 7.6 g/l va : 0.31 g/l so2 : 128 mg/l fso2 : 52 mg/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard : Vineyards: Facing South

Soil types: Glenrosa

Age of vines: 4 - 16 years

Vines per Ha: 2 760

Vineyard area: 3,7Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SB316D on Richter 99

SB215 on 101 " 14 Mgt

about the harvest: Harvest date: 5 - 15 February 2006

Degree Balling at harvest: 20 " 22,5" B

in the cellar : **Fermentation**

Reductive style

Skin contact for 8 hours " 10" C

Press

Settle for 2 days at 10" C

Fermentation temp: 11" C

Fermentation days: 28



Cederberg Cellar

Cederberg

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www.cederbergwine.com

