

## Cederberg Five Generations Chenin Blanc 2007

Delicate floral and honeyed whispers. Lime with some biscuit aromas. A fat juicy palate, fragrant rich in ripe oaky / lees character. Full length with good acid backbone. Concentrated, structured for longevity. An elegant well crafted wine.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 13.5 % vol rs : 2.9 g/l pH : 3.43 ta : 6.8 g/l va : 0.30 g/l so2 : 47 mg/l fso2 : 128 mg/l

**type** : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Maturation potential now to 2012

**in the vineyard** : This wine was produced from the first Chenin vineyards planted in 1978 by David's grandfather Pollie Nieuwoudt. These vines have now been taken out to make place for new Chenin vines.

### Vineyards

Facing: South-west

Soil type: Glenrosa

Age of vines: 29 years

Vines per hectare: 2 760

Vineyard area: 1.2ha

Trellised: Perold

Irrigated: Supplementary

Yield per hectare: 3.2 t/ha

Clone: SN9 (Davis) on Ramsey.

**about the harvest** : Harvest date 10 March 2007.

**in the cellar** : Limited ± 100 cases production of 3 three selected barrels.

Fermentation: Skin contact for 6 hours, press, settled for 2 days at 11° C

Fermentation temperature 12° - 13° C 66% new and 34% 2nd fill French Oak (Cold

fermentation in oak) Fermentation days 30 - 44

Period in wood 11 months in 300 litres barrels.



## Cederberg Cellar

Cederberg

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

