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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

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