

## Cederberg Sauvignon Blanc 2009

A crisp wine with notes of green figs, white asparagus and hints of gooseberry on the nose. Shows true Cederberg colours with a trademark flinty finish.

**variety** : Sauvignon Blanc | Sauvignon Blanc 100%

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 13 % vol rs : 2.4 g/l pH : 3.39 ta : 7.0 g/l va : 0.42 g/l so2 : 114 mg/l fso2 : 37 mg/l

**type** : White **style** : Dry **body** : Light **taste** : Herbaceous

**pack** : Bottle **closure** : Screwcap

John Platter wine guide 2010: 4 stars

Old Mutual Trophy 2010: Best Sauvignon Blanc - Unwooded

Wine magazine 2009: 4 star rating.

**ageing** : A cooler climate allows for this wine to age, with an optimum 3 - 4 years of cellaring. Expect the flintiness and minerality to intensify with age.

### in the vineyard : In the Vineyard

Facing: South

Soil type: Glenrosa

Vineyard area: 7.5

Trellised: Perold

Irrigation: Supplementary

Clone: SB316D on Richter99 SB10 on Richter 110

**about the harvest** : Harvest date: 5 - 26 February 2009

Degree Balling at Harvest: 20° - 225.5° Balling.

**in the cellar** : Fermentation: Reductive style - skin contact for 8 hours; press; settle for 2days at 10° C.

Fermentation Temperature: 11° C

Fermentation Days: 25days.



### Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

