

Cederberg Chenin Blanc 2008

Delicate aromas of honey and lime zest laced with sweet vanilla undertones. Well-integrated wood and ageing on the lees developed a full, rich palate with a smooth lingering finish. Concentrated; structured for longevity. An elegant well crafted wine.

variety : Chenin Blanc | Chenin Blanc 100%

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.52 ta : 7.0 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Maturation potential: Now to 2012.

in the vineyard : This wine was produced from the first Chenin Blanc vineyards planted in 1978 by David's grandfather Pollie Nieuwoudt. These vines have now been taken out to create space for new Chenin Blanc vines. Vineyard Facing: South-west
Soil Type: Glenrosa Age of Vines: 29years Vineyard Area: 1.2ha Yield per Ha: 3.2t/ha
Trellised: Perold Irrigated: Supplementary Clone: SN9 (Davis) on Ramsey.

about the harvest: Limited ± 160 cases production of Five selected barrels from two vineyard sites.

Harvest Date: 10 March 2008.

in the cellar : Fermentation: Skin contact for 6 hours, press, settled for two days at 11° C Fermentation Temperature: 12° - 13° C Fermentation Days: 30 - 44days Barrel ageing: 60% New; 40% 2nd fill French oak barrels (cold fermentation in oak) Period in wood: 11 months in 300.



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027 482 2827

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