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Cedeberg Five Generations 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 **so2 :** 135 mg/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

John Platter wine guide 2010: 4 stars

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.

In the Vineyard
Facing: South-west
Soil types: Glenrosa
Age of vines: 29 years
Vineyard area:
Trellised: Perold
Irrigated: Supplementary
Clone: SN9 (Davis) on Ramsey.

about the harvest: Harvest date: 10 March 2008
Yield per Ha: 3.2 t/ha.

in the cellar : Limited ± 160 cases production of Five selected barrels from two vineyard sites.
Fermentation: Skin contact for 6 hours, press, settle for two days at 11°C.
Fermentation Temperature: 12° - 13° C
Fermentation Days: 30 - 44 days
Barrel Ageing: 60% new; 40% 2nd fill French oak barrels (cold fermentation in oak)
Period in wood: 11 months in 300.

Cederberg Cellar

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