

Cederberg Chenin Blanc 2009

This crisp, reductively made Chenin Blanc is in true Cederberg Style, showing a powerful nose of tropical melon, grapefruit and lemon peel. Five months of lees contact created a mouth tingling crispness with a lingering finish. Superb food compatibility. Definitely one of the most successful Cape Chenins of the last decade.

variety: Chenin Blanc | 100% Chenin Blanc winery: Cederberg Cellar winemaker: David Nieuwoudt wine of origin: Cederberg analysis: alc:13 % vol rs:3.2 g/l pH:3.39 ta:6.8 g/l type:White style:Dry body:Medium taste:Fruity pack:Bottle closure:Cork

in the vineyard : In the Vineyards

Facing: South Soil Type: Glenrosa ASge of Vines: 5years: Vineyard area: 2.5ha Trellised: Perold Irrigation: Supplementary Clone: SN on Richter99.

about the harvest: Yeild/ha: 7t/ha Harvest Date: 11 - 25February 2009.

in the cellar : Fermentation: Skin contact for 8 hours, press, settled for 2 days at 10° C Fermentation Temperature: 11° C Fermentation Days: 24days.





