

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.



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Cederberg

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www.cederbergwine.com

