

## Waitrose Sustainable Chenin Blanc 2008

NOT FOR SALE IN SOUTH AFRICA

Cold fermentation & long lees contact has resulted in this fresh crisp Chenin. There are hints of tropical fruit, peaches, grape fruit & fresh citrus flavours with a rich creamy palate.

Enjoy with pasta, roasted chicken or fish with a cream based sauce.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.38 ta : 7.2 g/l va : 0.09 g/l so2 : 73 mg/l fso2 : 44 mg/l

type : White body : Full taste : Fruity wooded

pack : Bottle closure : Cork

**in the vineyard** : Sustainable viticulture with organic practices was followed during the last 4 years to create our first organic Chenin Blanc. This fine wine was made from grapes grown in the high altitude of the Cederberg Mountains.

### In the Vineyard

Facing: ---

Soil types: Sandstone

Age of vines: 4 years

Vineyard area: 2.5 ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary C

lone: SN 24 & SN 220 on Richter99.

**about the harvest**: Not a single rotten berry was to be seen and every grape was hand selected.

Harvest date: 22 - 25 February 2008

Degree Balling at harvest: 22° Balling.

**in the cellar** : Cold fermentation & long lees contact has resulted in this fresh crisp Chenin. There are hints of tropical fruit, peaches, grape fruit & fresh citrus flavours with a rich creamy palate.

Fermentation: Reductive style; Press Settled for 2 days at 10° C

Fermentation temperature: 12° C

Fermentation days: 24days.



# Cederberg Cellar

Cederberg

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