

## Cape Atlantic Sauvignon Blanc 2009

Mostly younger wines were used to produce this elegant, crisp dry wine. It was made reductively and is alive with delicious tropical fruit flavours as well as hints of grass and fresh herbs.

Serve the wine chilled. This Sauvignon Blanc is an ideal partner to shellfish, poultry and vegetable dishes served with green herbs or salad leaves.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :**

**analysis :** alc : 13 % vol    rs : 2.5 g/l    pH : 3.30    ta : 6.4 g/l

**type :** White    wooded

**pack :** Bottle    **closure :** Screwcap

**Wine Magazine 2009: 4 Star Rating**

**ageing :** Enjoy now, or until 2011.

**in the vineyard :** Facing: South

Soil types: Glenrosa / Slate

Age of vines: 4 - 6 years

Vineyard area: 4 Ha

Trellised: Perold

Irrigated: Supplementary

Clone: SB10 on Richter 99

**about the harvest:** Yield: 7 – 8t/ha Degree

Balling at harvest: 20 - 22.5° Balling

**in the cellar :** Fermentation: Reductive style – Skin contact for 6 hours at 10° Press

Settle for 2 days at 10°C

Fermentation temp: 12° C

Fermentation days: 25.



### Cederberg Cellar

Cederberg

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