

Cederberg Chardonnay 2007

This is surely a food friendly wine. The wine has concentrated aromas of dried peaches, hazelnuts & wood spices, freshened by lime and/or lemon flavour intensity. This chard leaves a silky mouthfeel with exceptional length, hard to resist.

variety : Chardonnay | 100% Chardonnay

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.34 ta : 6.3 g/l va : 0.36 g/l so2 : 104 mg/l fso2 : 38 mg/l

type : White

pack : Bottle **closure :** Cork

ageing : Maturation potential: 3 - 6 years

in the vineyard : Facing: North-west

Soil types: Glenrosa

Age of vines: 13years

Vineyard area: 1.5ha

Trellised: Extended Perold

Irrigated: Supplementary

Clone: CT270 on Richter 99

about the harvest: Harvest date: 14 February 2006

Degree Balling at harvest: 24° Balling

Yield: 6t/ha

in the cellar : The grapes come from a single vineyard, it is the 100% barrel fermented version: fermented and matured for 11 months in French barrels

Fermentation: Press, Settle for 2 days at 11° C

Fermentation temp: 14° C

Fermentation days: 28 days

Barrel ageing: 10 months

40% New oak

40% 2nd fill in oak

20% 3rd fill in oak

Toasted: medium

Type: Allier



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

