

Cederberg Chenin Blanc 2010

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 : 2.7 g/l pH : 3.31 ta : 6.95 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Double Gold Medal

ageing : Optimum drinking time: 1 - 3 years after release

in the vineyard : Facing: South and west

Soil Type: Glenrosa and sandstone

Age of Vines: 6years:

Vineyard area: 6.5ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SN24/220 on Richter99.

about the harvest: Yield/ha: 7-8t/ha

Harvest Date: 1 - 7 March 2010

Degree Balling at harvest: 22° - 23° Balling

in the cellar : Fermentation: Reductive style; Skin contact for 8 hours; press; settle for 2 days at 10° C

Fermentation Temperature: 12° C

Fermentation Days: 24days



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Cederberg

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