

## 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



### Cederberg Cellar

West Coast

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

