

Cederberg Sauvignon Blanc 2010

A crisp wine with notes of green figs, white asparagus and hints of gooseberry on the nose. These vines grow above the snowline and show true Cederberg colours with a trademark flinty finish. Expect the flintiness and minerality to intensify with age. "2010's Sauvignon is for me definitely one of the best Sauvignons I have made in the last twelve years" David, the winemaker.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13 % vol rs : 2.4 g/l pH : 3.39 ta : 7.0 g/l
type : White **style** : Dry **body** : Light **taste** : Herbaceous
pack : Bottle **closure** : Screwcap

International Wine Challenge 2011 - Silver Medal

ageing : A cooler climate allows for this wine to age, with an optimum 3 years of cellaring. Expect the flintiness and minerality to intensify with age.

in the vineyard : Facing: South and East
Soil type: Slate and sandstone
Vineyard area: 11ha
Trellised: Extended Perold 6 wire
Irrigation: Supplementary
Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest: Harvest date: 10 - 27 February 2010
Degree Balling at Harvest: 20° - 23.5° Balling
Yield: 7 - 8t/ha

in the cellar : Fermentation: Reductive style - skin contact for 8 hours; press; settle for 2days at 10° C.
Fermentation Temperature: 10° C - 12° C
Fermentation Days: 22 - 36 days.



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