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# Cederberg Five Generations Chenin Blanc 2009

Limited ± 180 cases production of Five selected barrels from one site. Delicate aromas of honey and lime zest laced with sweet vanilla undertones. Well-integrated wood and ageing on the lees developed a full, rich palate with a smooth lingering finish. Concentrated; structured for longevity. An elegant well-crafted wine.




**variety :** Chenin Blanc | 100% Chenin Blanc
**winery :** Cederberg Cellar
**winemaker :** David Nieuwoudt
**wine of origin :** Cederberg
**analysis :** **alc :** 13.5 % vol **rs :** 3.1 g/l **pH :** 3.4 **ta :** 6.8 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **closure :** Cork

**Old Mutual Trophy Wine Show 2011 - Silver Medal**
Veritas 2010 Wine Awards - Gold Medal

**ageing :** Drink now up to 2015

**in the vineyard :** Facing: South-west
Soil types: Glenrosa/Sandstone
Age of vines: 8 years
Vineyard area: 1.2ha
Trellised: Extended Perold
Irrigated: Supplementary
Clone: SN24/220 on Richter 99

**about the harvest:** Harvest date: 14 March 2009
Yield per Ha: 6.4 t/ha.
Degrees Balling at Harvest: 23.3° Balling

**in the cellar :** This wine was produced from the first Chenin Blanc vineyards planted in 1978 by David's grandfather Pollie Nieuwoudt. These vines have now been taken out to create space for new Chenin Blanc vines

Limited ± 180 cases production of Five selected barrels from one site
Fermentation: Skin contact for 6 hours, press, settle for two days at 11° C.
Fermentation Temperature: 13° - 14° C
Fermentation Days: 30 - 61 days
Barrel Ageing: 42% New; 25% 2nd fill; 24% 3rd fill; 8% unwooded
Period in wood: 11 months in 300 liters (cold fermentation in oak)
Toasted: Medium Toast - Allier

## Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com

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