

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

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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



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Cederberg

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