

Waitrose Sustainable Chenin Blanc 2009

Sustainable viticulture with organic practices was followed during the last 8 years to create our first organic grown Chenin Blanc. This fine wine was made from grapes grown in the high altitude of the Cederberg Mountains. Not a single rotten berry was to be seen and every grape was hand selected. Cold fermentation & long lees contact has resulted in this fresh crisp Chenin. There are hints of tropical fruit, peaches, grape fruit & fresh citrus flavours with a rich creamy palate.

Enjoy with pasta, roasted chicken or fish with a cream based sauce.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.38 ta : 7.2 g/l va : 0.09 g/l so2 : 73 mg/l fso2 : 44 mg/l

type : White **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Facing: slightly North-East

Soil types: Sandstone

Age of vines: 8 years

Vineyard area: 2.5 ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SN 24 & SN 220 on Richter99.

about the harvest: Harvest date: 22 - 26 February 2009

Degree Balling at harvest: 22° Balling

Yield: 8t/ha

in the cellar : Fermentation: Reductive style; Press Settled for 2 days at 10° C

Fermentation temperature: 12° C

Fermentation days: 24 days.



Cederberg Cellar

Cederberg

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