

CWG Semillon 2010

Distinctive cool climate minerality with nettles, green fig and dusty dry fynbos; expressive of Elim provenance. The small portion that was fermented in French oak has added complexity and length with smoky bacon aromas. Firm acidity for mouth watering freshness.

Ideally suited to food and fresh enough for solo enjoyment.

variety : Semillon | 100% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.5 % vol rs : 3.46 g/l pH : 3.13 ta : 7 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Facing: South

Soil type: Bokkeveld slate and gravel

Ages of vines: 11 years

Vineyard area: 1.5ha

Trellised: Extended Perold

Irrigation: Supplementary.

about the harvest: Degree Balling at Harvest: 22.4° Balling

Yield per Ha: 5t/Ha

Date of Harvest: 9 March 2010

in the cellar : Fermentation: Skin contact for 12 hours and only free run juice was used. 70% of the wine was cold fermented in stainless steel. 30% fermented in new French oak for 4 months before blending.

Wood: Toasted: Medium

Type: Allier

Fermentation temperature: 14° C

Fermentation days: 21 days.

The grapes underwent skin contact for 12 hours and only free run juice was used. 70% of the wine was cold fermented in stainless steel. 30% was fermented in new French oak for 4 months, before the wines were blended to show fresh fruit with creamy lees character.



Cederberg Cellar

Cederberg

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