

Cederberg Blanc de Blancs MCC 2006

Made using traditional French methods. This wine was partially fermented in barrel and has been matured on the lees for 48 months. This brings to the fore a yeasty, biscuit like, aroma backed with fresh hints of citrus. Citrus aromas, in particular zesty lime, derived from using 100% Chardonnay. Expect a creamy sensation on the palate and endless ribbons of perfect bubbles.

variety : Chardonnay | 100% Chardonnay

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12 % vol rs : 5.5 g/l pH : 3.16 ta : 6.9 g/l

type : Sparkling

pack : Bottle **closure :** Cork

2011: Top 100 SA Wines - MCC Category

in the vineyard : Facing: North-West

Soil Types: Glenrosa

Age of Vines: 16 years

Vineyard Area: 1.5ha

Trellised: Perold

Irrigated: Supplementary

about the harvest: Harvest Date: 03 February 2006

Degree Balling at Harvest: 19°

Yield: 7t/ha

in the cellar : Fermentation: SS at 13° C, 66% stainless steel and 33% in new French oak barrels for 4 months

Fermentation Temp: 13° C

Fermentation Days: 23

Wood: Toasted: Medium

Allier: Burgundy coopers



Cederberg Cellar

Cederberg

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