

Cederberg Chenin Blanc 2011

This unwooded dry Chenin Blanc offers the true Cederberg signature of crisp freshness with layers of wintermelon; grapefruit and yellow apples. The extended period of lees contact ensured a mouth coating creaminess amplified by its backbone acidity. This is a fine example of the high potential that this grape variety is capable of.

This wine will be well suited to creamy dishes and light summer lunches.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.1 % vol rs : 2.8 g/l pH : 3.39 ta : 6.7 g/l

type : White style : Dry body : Medium taste : Fruity

pack : Bottle closure : Cork

Old Mutual Trophy Wine Show 2012 : Bronze

ageing : Optimum drinking time: 1 - 3 years after release

in the vineyard : Facing: South and west

Soil Type: Glenrosa and sandstone

Age of Vines: 7 - 8 years:

Vineyard area: 6.5ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SN24/220 on Richter 99.

about the harvest: Yield/ha: 7 - 8t/ha

Harvest Date: 2 - 25 March 2011

Degree Balling at harvest: Early morning and hand harvested at 22° - 23° Balling

in the cellar : Fermentation: Reductive style; cold crush 8° C; Skin contact for 8 hours;

Light pressing, only free run juice used; Settle for 2 days at 10° C

Fermentation Temperature: 12° C

Fermentation Days: 24 days with selected yeast strains; 5 months lees contact with Sauvignon Blanc lees. Tank battonage weekly.



Cederberg Cellar

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