

## Cederberg Sauvignon Blanc 2011

Flintiness and bold white asparagus, green fig, fig leave and typical minerality aromas.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 13.0 % vol rs : 2.6 g/l pH : 3.42 ta : 6.9 g/l

**type :** White **style :** Dry **body :** Light **taste :** Herbaceous

**pack :** Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - Bronze  
International Wine Challenge 2011 - Silver Medal

**ageing :** A cooler climate allows for this wine to age, with an optimum 3 years of cellaring. Expect the flintiness and minerality to intensify with age.

**in the vineyard :** Facing: South and East

Soil type: Slate and sandstone

Vineyard area: 11ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SB316D on Richter 99 SB10 on Richter 110

**about the harvest:** Degree Balling at Harvest: 20° - 23.5° Balling

Yield: 7 - 8t/ha

**in the cellar :** Fermentation: Reductive style - skin contact for 8 hours; press; settle for 2days at 10° C.

Fermentation Temperature: 10° C - 12° C

Fermentation Days: 22 - 36 days.



### Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

