

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

Olifants River

+27.274822827

www.cederbergwine.com

