

Cederberg Blanc de Blancs MCC 2007

"Strings of dainty pearls in liquid gold." Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in aromas and taste profile of baked brioche, baked apples and fresh lemons. The starkness of grapefruit and pomegranate on the palate adds to the complexity, held up by the startling crispness of the integrated acidity.

This Blanc de Blancs is to be savoured on any memorable occasion.

variety : Chardonnay | 100% Chardonnay

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.67 % vol rs : 5.1 g/l pH : 3.58 ta : 5.9 g/l

type : Sparkling **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Facing: North-West

Soil Types: Glenrosa

Age of Vines: 17 years, Cederberg Mountains

Vineyard Area: 1.5ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SN24/220 on Richter 99

about the harvest: Harvest Date: 03 February 2007

Degree Balling at Harvest: Early morning hand harvested at 19°

Yield: 7t/ha

in the cellar : Vinification: Cold whole bunch press at 8°C, settled for 2 days at 10°C, 66% stainless steel fermented for 24 days at 13°C and 33% barrel fermented for 43 days at 13°C with selected yeast strains. Barrel aged for 4 months.

Barrel maturation: Medium toast French oak - Allier forest - Burgundy coopers

Secondary fermentation: Aged for 48 months with the lees in bottle, hand riddled over 2 weeks, dosage made up from new vintage MCC Chardonnay base wine.



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Cederberg

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