

Cederberg Five Generations Chenin Blanc 2010

Delicate aromas of honey, lime zest, roasted nuts and peaches laced with sweet vanilla undertones. Well integrated wood and ageing on the lees developed a full, rich palate with a smooth lingering finish. The Chenin blanc is concentrated and structured for longevity. An elegant well crafted wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.46 ta : 6.7 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver
Old Mutual Trophy Wine Show 2013 - Silver
Decanter World Wine Awards 2013 - Commended
Old Mutual Trophy Wine Show 2012 : Bronze
Veritas 2011: Silver - 2010 vintage
Michelangelo Wine Awards 2011: Silver - 2010 vintage
Platter Wine Guide 2012: 4.5 Stars - 2010 vintage

ageing : Drink now up to 2016

in the vineyard : Facing: South-west

Soil types: Glenrosa and Sandstone

Age of vines: 9 years, Cederberg Mountain Range

Vineyard area: 1.2ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SN24/220 on Richter 99

about the harvest: Harvest date: 18 March 2011

Yield per Ha: 6.4 t/ha

Degrees Balling at Harvest: 23.5° Balling

in the cellar : Fermentation: 30 - 61 days at 13 - 14°C with selected yeast strains, Barrel fermented

Barrel Maturation: 40% new / 23% 2nd/22% 3rd fill, medium toast Allier forest for 11 months, Regular bâtonnage

Blending: 6% Unwooded 2011 Chenin, 9% Viognier

Limited ± 360 cases production of six selected barrels from one block of vineyards.



Cederberg Cellar

Cederberg

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