

Cederberg Sustainable Chenin Blanc 2011

The accomplishment of this wine lies in the gentle nuances of white peaches, pears, and apples; underlined by some elusive layers of tropical fruit. That is backed up by the freshness of the mouth-watering acidity and a rich creaminess due to extended lees contact.

This wine should compliment any creamy dish as well as Italian cuisine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.02 % vol rs : 2.4 g/l pH : 3.42 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : Facing: North East

Soil types: Sandstone

Age and origin of vines: 9 Years, Cederberg Mountains

Vineyard Area 2.5 Ha Organic Block

Yield per Ha: 8 t/Ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SN24/220 on Richter 99

about the harvest: Harvest date: 2 - 18 March 2011

Degree Balling at harvest: Early morning hand harvested at 22.5°B

in the cellar : Vinification: Reductive style, cold crush 8°C

Skin contact for 8 hours, pressing, only free run juice used. Settle for 2 days at 10°C.

Fermentation: 24 Days at 12°C days with selected yeast strains.

Lees Contact: 5 Month lees contact, tank bâtonnage weekly.



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Cederberg

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