

Cederberg Sauvignon Blanc 2012

An elegant wine that is full of life. On the nose you will find capsicum, gooseberries, white asparagus and a hint of lime zest. A crisp flinty finish with a lingering aftertaste, leaving your palate refreshed.

The ideal companion to a traditional chicken pie, but try it with shellfish or pork to bring the best out of your dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.37 ta : 6.9 g/l
type : White style : Dry body : Light taste : Herbaceous
pack : Bottle closure : Screwcap

2013 International Wine and Spirit Competition - Silver
Old Mutual Trophy Wine Show 2013 - Nestle Pure Life Trophy for Best Sauvignon Blanc 2013
Decanter World Wine Awards 2013 - Bronze
Platter Wine Guide 2013 - 4 Stars
Concours Mondial du Sauvignon 2013 - Gold
Top 100 SA Wine Challenge 2013
Michelangelo Wine Awards 2012 - Gold

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

in the vineyard : Facing: South and East
Soil type: Slate and sandstone
Age & origin of vines: 11 years, Cederberg Mountains
Vineyard area: 11ha
Trellised: Extended Perold 6 wire
Irrigation: Supplementary
Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest: Harvest date: 11 February - 4 March 2012
Degree Balling at Harvest: 20° - 23.5° Balling
Yield: 7 - 8t/ha

in the cellar : Reductive style, cold crush 8°C Skin contact for 8 hours Only free run juice
used Settle for 2 days at 10°C
Fermentation: 22 - 30 days at 12°C with selected yeast strains
Lees contact: 5 months lees contact, tank bâtonnage weekly.



Cederberg Cellar

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