

Cederberg Chenin Blanc 2012

A truly unique Cederberg style of Chenin blanc offering a crisp freshness with layers of winter melon, grapefruit, green apples and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate. This is a fine example of the high potential that this grape variety is capable of when treated with care.

This wine will be well suited to creamy dishes and light summer lunches.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13 % vol rs : 2.8 g/l pH : 3.4 ta : 6.7 g/l
type : White style : Dry body : Medium taste : Fruity
pack : Bottle closure : Cork

Decanter World Wine Awards 2013 - Bronze
Michelangelo Wine Awards 2012: Gold
Veritas 2012 - Gold
SAA First/Business Class Selection 2013

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

in the vineyard : Facing: South and west
Soil Type: Glenrosa and sandstone
Age & origin of vines: 8 years, Cederberg Mountains
Vineyard area: 6.5ha
Trellised: Extended Perold 6 wire
Irrigation: Supplementary
Clone: SN24/220 on Richter 99.

about the harvest: Yield/ha: 7 - 8t/ha
Harvest Date: 1 - 16 March 2012
Degree Balling at harvest: Early morning and hand harvested at 22° - 23° Balling

in the cellar : Vinification: Light pressing Settle for 2 days at 10°C
Fermentation: 24 days at 12°C with selected yeast strains
Lees contact: 5 months contact and tank bâtonnage weekly



Cederberg Cellar

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