

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



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Cederberg

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