

## Cederberg Blanc de Blancs MCC 2008

"Strings of dainty pearls in liquid gold." Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in a bouquet of baked brioche, baked apples with fresh citrus, lemon and grapefruit aroma enticing your senses. A vibrant sparkling wine with a crisp and integrated acidity. This Blanc de Blancs is to be savoured on any memorable occasion.

This Blanc de Blancs is to be savoured on any memorable occasion.

**variety** : Chardonnay | 100% Chardonnay  
**winery** : Cederberg Cellar  
**winemaker** : David Nieuwoudt  
**wine of origin** : Cederberg  
**analysis** : alc : 11.5 % vol   rs : 5.6 g/l   pH : 3.4   ta : 5.5 g/l  
**type** : Sparkling   **style** : Dry   **wooded**  
**pack** : Bottle   **closure** : Cork

**in the vineyard** : Facing: North-West  
Soil Types: Glenrosa  
Age of Vines: 18 years, Cederberg Mountains  
Vineyard Area: 1.5ha  
Trellised: Extended 6 wire Perold  
Irrigated: Supplementary  
Clone: SN24/220 on Richter 99

**about the harvest**: Harvest Date: 05 February 2008  
Degree Balling at Harvest: Early morning hand harvested at 19°  
Yield: 7t/ha

**in the cellar** : Vinification: Cold whole bunch press at 8°C, settled for 2 days at 10°C, 66% stainless steel fermented for 24 days at 13°C and 33% barrel fermented for 43 days at 13 °C with selected yeast strains. Barrel aged for 4 months  
Barrel maturation: Medium toast French oak – Allier forest - Burgundy coopers  
Secondary fermentation: Aged for 48 months with the lees in bottle, riddled over 2 weeks, dosage made up from new vintage MCC Chardonnay base wine.



### Cederberg Cellar

Cederberg  
027 482 2827  
www.cederbergwine.com

