

## Waitrose Sustainable Chenin Blanc 2004

NOT FOR SALE IN SOUTH AFRICA

Cold fermentation & long lees contact has resulted in this fresh crisp Chenin. There are hints of tropical fruit, peaches, grape fruit & fresh citrus flavours with a rich creamy palate.

Enjoy with pasta, roasted chicken or fish with a cream based sauce.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Cederberg

**analysis** : alc : 12.5 % vol   rs : 4.0 g/l   pH : 3.38   ta : 7.2 g/l   va : 0.09 g/l   so2 : 73 mg/l   fso2 : 44 mg/l

**type** : White   **body** : Full   **taste** : Fruity   **wooded**

**pack** : Bottle   **closure** : Cork

Decanter World Wine Awards: Regional Trophy

**in the vineyard** : Sustainable viticulture with organic practices was followed during the last 4 years to create our first organic Chenin Blanc. This fine wine was made from grapes grown in the high altitude of the Cederberg Mountains.

### In the Vineyard

Facing: ---

Soil types: Sandstone

Age of vines: 4 years

Vineyard area: 2.5 ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary C

lone: SN 24 & SN 220 on Richter99.

**about the harvest**: Not a single rotten berry was to be seen and every grape was hand selected.

Harvest date: 22 - 25 February 2008

Degree Balling at harvest: 22° Balling.

**in the cellar** : Cold fermentation & long lees contact has resulted in this fresh crisp Chenin. There are hints of tropical fruit, peaches, grape fruit & fresh citrus flavours with a rich creamy palate.

Fermentation: Reductive style; Press Settled for 2 days at 10° C

Fermentation temperature: 12° C

Fermentation days: 24days.

# Cederberg Cellar

Cederberg

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

