

Cederberg Blanc de Blancs MCC 2009

"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.

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variety : Chardonnay | 100% Chardonnay
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.32 ta : 6.8 g/l
type : Sparkling **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Optimum drinking time: 1-3 years

in the vineyard : Facing: North-West

Soil Types: Glenrosa

Age of Vines: 19 years

Vineyard Area: 1.5ha

Trellised: Extended 4 wire Perold

Irrigated: Supplementary

Clone: CY3 on Richter 99

about the harvest: Harvest Date: 06 February 2009

Degree Balling at Harvest: Early morning hand harvested at 19°

Yield: 7t/ha

in the cellar : 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, medium toast French oak - Burgundy coopers, secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from new vintage MCC chardonnay base wine.



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