

Cederberg Sauvignon Blanc 2013

An aromatic Sauvignon blanc filled with a combination of capsicum and grassy notes with gooseberries; lemon zest and white asparagus undertones. The wine leaves a sensation of creaminess on the mid-palate yet finishes off with a crisp acidity leaving your palate refreshed.

The ideal companion to a traditional chicken pie, but try it with shellfish or pork to bring the best out of your dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 12.88 % vol rs : 2.7 g/l pH : 3.4 ta : 6.7 g/l
type : White style : Dry body : Light taste : Herbaceous
pack : Bottle size : 750ml closure : Screwcap

2013 International Wine and Spirit Competition - Silver
Old Mutual Trophy Wine Show 2013 - Nestle Pure Life Trophy for Best Sauvignon Blanc 2013
Decanter World Wine Awards 2013 - Bronze
Platter Wine Guide 2013 - 4 Stars
Concours Mondial du Sauvignon 2013 - Gold
Top 100 SA Wine Challenge 2013
Michelangelo Wine Awards 2012 - Gold

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

in the vineyard : Facing: South and East
Soil type: Slate and sandstone
Age & origin of vines: 12 years, Cederberg Mountains
Vineyard area: 11ha
Trellised: Extended Perold 6 wire
Irrigation: Supplementary
Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest: Harvest date: 11 February - 4 March 2013
Degree Balling at Harvest: Early morning hand harvested at 20° - 23.5° Balling
Yield: 7 t/ha

in the cellar : Reductive style, cold crush 8°C Skin contact for 8 hours Only free run juice used Settle for 2 days at 10°C
Fermentation: 22 - 30 days at 12°C with selected yeast strains
Lees contact: 5 months lees contact, tank bâtonnage weekly.



Cederberg Cellar

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