

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

Cederberg

027 482 2827

www.cederbergwine.com

