

Cederberg Sauvignon Blanc 2014

An aromatic Sauvignon Blanc with grassy notes, white asparagus undertones and strong hints of capsicum, gooseberries and lemon zest. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate.

The ideal companion to traditional chicken pie, but also try it with shellfish or pork.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 3.4 ta : 6.8 g/l

type : White **style :** Dry **body :** Light **taste :** Herbaceous

pack : Bottle **size :** 0 **closure :** Screwcap

Platter's SA Wine Guide'15: Four star – 2014 vintage
Sommelier Wine Awards'14: Gold – 2013 vintage
Tim Atkin'14: 91 points – 2013 vintage
Robert Parker'14: 88 points – 2013 vintage
UK IWC'14: Silver – 2013 vintage
Platter's SA Wine Guide'14: Four star – 2013 vintage
SA Wine Index Awards'13: Top SA Sauvignon Blanc
Old Mutual Trophy'13: Best unwooded SA Sauvignon Blanc – 2012 vintage
Top 100 SA Wines'13 – 2012 vintage
Concours Mondial du Sauvignon'13: Gold – 2012 vintage
Michelangelo Wine Awards'12: Gold – 2012 vintage
Concours Mondial du Sauvignon'12: Gold – 2011 vintage
ANA First/Business Class Selection'12 – 2011 vintage
Michelangelo Wine Awards'11: Gold – 2011 vintage
Top 100 SA Wines'11 – 2010 vintage
SA Top 10 Sauvignon Blanc'10 – 2010 vintage
Old Mutual Trophy'10: Best unwooded SA Sauvignon Blanc – 2009 vintage

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

in the vineyard : Facing: South and East

Soil type: Slate and sandstone

Age of vines: 12 years

Vineyard area: 11ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest: Harvest date: 10 February - 5 March 2014

Degree Balling at Harvest: Early morning hand harvested at 20° - 23.5° Balling

Yield: 8 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, 22 – 30 days fermented at 12°C with selected yeast strains, 5 months lees contact with weekly tank bâtonnage



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