

Cederberg Sauvignon Blanc 2015

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 : 13.5 % vol rs : 2.3 g/l pH : 3.4 ta : 6.7 g/l

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

pack : Bottle size : 750ml closure : Screwcap

UK IWC 2015: Trophy, Gold - 2014 vintage

SA Wine Index Awards 2015: Platinum

Platter's SA Wine Guide 2015: Four star - 2014 vintage

Sommelier Wine Awards 2014: Gold - 2013 vintage

Tim Atkin 2014: 91 points - 2013 vintage

Robert Parker 2014: 88 points - 2013 vintage

UK IWC 2014: Silver - 2013 vintage

Platter's SA Wine Guide 2014: Four star - 2013 vintage

SA Wine Index Awards 2013: Top SA Sauvignon Blanc

Old Mutual Trophy 2013: Best unwooded SA Sauvignon Blanc - 2012 vintage

Top 100 SA Wines 2013 - 2012 vintage

Concours Mondial du Sauvignon 2013: Gold - 2012 vintage

Michelangelo Wine Awards 2012: Gold - 2012 vintage

Concours Mondial du Sauvignon 2012: Gold - 2011 vintage

ANA First/Business Class Selection 2012 - 2011 vintage

Michelangelo Wine Awards 2011: Gold - 2011 vintage

Top 100 SA Wines 2011 - 2010 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: 14 years

Vineyard area: 11ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest:

Early morning hand harvested

Harvest date: 27 January - 11 February 2015

Degree Balling at Harvest: 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



Cederberg Cellar

Olifants River

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