

## 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

Cederberg

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