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Cedeberg Five Generations Chenin Blanc 2014

Delicate aromas of honey, lime zest, roasted nuts and peaches laced with sweet vanilla undertones. Well-integrated wood and ageing on the lees developed a full, rich palate with a smooth lingering finish. This Chenin Blanc is concentrated and structured for longevity. An elegant well crafted wine.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 13.5 % vol **rs :** 3.2 g/l **pH :** 3.5 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Award '17 - Grand Gold
Novare SA Terrior Wine Awards '16 National: Top Chenin Blanc - 2014 vintage
Novare SA Terroir Wine Awards '16 District: Top Chenin Blanc - 2014 vintage
NWC Top 100 SA Wines '16: Double Silver - 2013 vintage
Platter's SA Wine Guide'16: 4.5 star - 2013 vintage
Tim Atkin'15: 94 points - 2012 vintage
Decanter World wine Awards'15: Silver - 2012 vintage
Veritas'14: Silver - 2012 vintage
Platter's SA Wine Guide'15: 4.5 star - 2012 vintage
Top 100 SA Wines'15 - 2012 vintage
Tim Atkin'14: 94 points - 2011 vintage
Robert Parker'14: 90 points - 2011 vintage
Platter's SA Wine Guide'14: 4.5 star - 2011 vintage
Wine Spectator'13: 90 points - 2011 vintage
Veritas'13: Silver - 2011 vintage
Platter's SA Wine Guide'12: 4.5 star - 2010 vintage
International Wine Review: 91 points - 2010 vintage
Veritas'11: Silver - 2010 vintage

ageing : Drink now up to 2020

in the vineyard : Facing: South-west
Soil types: Glenrosa and Sandstone
Age of vines: 13 years, Cederberg ward
Vineyard area: 1.2ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SN24/220 on Richter 99

about the harvest: Harvest date: 10 March 2014
Yield per Ha: 6.0 t/ha
Degrees Balling at Harvest: 23.5° Balling

in the cellar : Nine selected barrels were used to produce 360 cases.

30 - 61 days at 12° - 13°C with selected yeast strains, barrel fermented, new fill 33%, 2nd fill 33%, 3rd fill 33% in 400l barrels, medium toast tight grain for 11 months, regular bâttonage 5% unwooded 2015 chenin, 10.6% viognier.

Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com