

## Cederberg 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 Terrior 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 bâtonnage 5% unwooded 2015 chenin, 10.6% viognier.



# Cederberg Cellar

Cederberg

027 482 2827

[www.cederbergwine.com](http://www.cederbergwine.com)

