

Cederberg Chenin Blanc 2016

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off. Altitude vineyards make this Chenin Blanc truly unique.

This wine will be well suited to creamy dishes and light summer lunches.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.4 ta : 6.0 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

SAWi Awards '17 - Grand Gold

Wine Spectator Review '16: 88 points - 2015 vintage

Wine Spectator Review '16: 87 points - 2014 vintage

Stephen Tanzer'15: 90 points - 2014 vintage

SA Wine Index Awards'15: Grand Gold Chenin Blanc (93.0)

Platter's SA Wine Guide'14: Four star - 2013 vintage

Robert Parker'14: 89 points - 2013 vintage

Michelangelo Wine Awards'13: Gold - 2013 vintage

SAA Business Class Selection'13 - 2012 vintage

Michelangelo Wine Awards'12: Gold - 2012 vintage

Veritas'12: Gold - 2012 vintage

SAA Business Class Selection'12 - 2011 vintage

Veritas'11: Gold - 2011 vintage

Veritas'10: Double Gold - 2010 vintage

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

in the vineyard : Facing: South and west

Soil Type: Glenrosa and Sandstone

Age of vines: 12 years

Vineyard area: 6.5ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SN24/220 on Richter 99.

about the harvest: Yield/ha: 7 - 8t/ha

Harvest Date: 24 February - 9 March 2016

Degree Balling at harvest: Early morning and hand harvested at 20° - 23° Balling

in the cellar : Vinification: Light pressing Settle for 2 days at 10° C

Fermentation: 24 days at 12° C with selected yeast strains

Lees contact: 5 months contact and tank bâtonnage weekly



Cederberg Cellar

Cederberg

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