

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 Private 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
SAWine 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 Private Cellar

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