

Cederberg Sauvignon Blanc 2017

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 : 2.4 g/l pH : 3.45 ta : 6.5 g/l

type : White **style :** Dry **body :** Light **taste :** Herbaceous

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

2018 National Wine Challenge - Double Platinum

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

in the vineyard : Facing: South and East

Soil type: Slate and sandstone

Age of vines: 16 years

Vineyard area: 12.4ha

Trellised: Extended Perold 6 wire

Irrigation: Supplementary

Clone: SB316D on Richter 99 SB10 on Richter 110

about the harvest: Harvest date: 1 February - 27 February 2017

Degree balling at harvest: Early morning hand harvested at 20° - 23.5° B

Yield: 9t/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; Fermentation for 22 - 30 days at 12° C with selected yeast strains; 4 months on lees contact with weekly tank bâtonnage.



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