

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

NWC/Top 100 SA Wines '17: Double Gold - 2016 vintage
Veritas '16: Silver - 2016 vintage SAW Awards '17 - Platinum
IWSC '16: Silver - 2016 vintage
Wine Spectator Review '16: 87 points - 2015 vintage
International Wine Challenge '16: Gold - 2015 vintage
Decanter World Wine Awards '16: Silver - 2015 vintage
NWC/Top 100 SA: Top 100/Double Silver - 2015 vintage
Decanter World Wine Awards '16: Silver - 2015 vintage
IWC '16: Gold - 2015 vintage
Michelangelo Wine Awards: Silver - 2015 vintage
SBIG FNB Top 10 Sauvignon Blanc '15: Top 10 - 2015 vintage
Platter's SA Wine Guide '16: Four Star - 2015 vintage
(Show Less)
Platter's SA Wine Guide '15: 4 stars - 2014 vintage
IWSC '15: Silver - 2014 vintage
IWC '15: Trophy, Gold - 2014 vintage
Tim Atkin '15: 92 points - 2014 vintage
Stephen Tanzer '15: 90 points - 2014 vintage
Decanter World Wine Awards '15: Silver - 2014 vintage
Sommelier Wine Awards '15: Bronze - 2014 vintage
SA Wine Index Awards '15: Platinum - 2014 vintage
Veritas '13: Silver - 2013 vintage
Platter's SA Wine Guide '14: 4 stars - 2013 vintage
Sommelier Wine Awards '14: Gold - 2013 vintage

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.



Cederberg Cellar

Olifants River

+27.274822827

www.cederbergwine.com

