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# Cedeberg Five Generations Chenin Blanc 2015

Seven selected barrels were used to produce 600 cases. 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 :** 3.7 g/l **pH :** 3.5 **ta :** 6.5 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

NWC/Top 100 SA Wines '17: Double Gold - 2015 vintage
Decanter Wine World Awards '17: Silver - 2014 vintage
Veritas '16: Silver - 2014 vintage
SAWi Award '17 - Grand Gold
Novare SA Terrior Wine Awards '16 National: Top Chenin Blanc - 2014 vintage
Novare SA Terroir 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
Michelangelo Wine Awards '11: Silver - 2010 vintage

**ageing :** Drink now up to 2020

**in the vineyard :** Facing: South-west
Soil types: Glenrosa and Sandstone
Age of vines: 14 years, Cederberg ward
Vineyard area: 1.2ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SN24/220 on Richter 99

**about the harvest:** Yield per hectare: 6.0 t/ha
Harvest date: 27 February 2015
Degree balling at harvest: Early morning hand harvested at 23.5°B

**in the cellar :** 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 bâttonage 5% unwooded 2015 chenin, 10% viognier.

# Cederberg Cellar

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