

Cederberg 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 Terrior 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 bâtonnage 5% unwooded 2015 chenin, 10% viognier.



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