

Cederberg Blanc de Blancs MCC 2012

"Strings of dainty pearls in liquid gold". Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in a bouquet of baked brioche, apples with fresh lemon and grapefruit aromas, enticing your senses. A vibrant sparkling wine with a crisp and integrated acidity.

This Blanc de Blancs is to be savoured on any memorable occasion.

variety : Chardonnay | 100% Chardonnay

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.0 % vol rs : 6.7 g/l pH : 3.4 ta : 7.6 g/l

type : Sparkling **style :** Dry **wooded**

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

Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine - 2012 vintage
Terroir Wine Awards: Top Sparkling Wine - 2012 vintage
Old Mutual Trophy Wine Show '17: Silver - 2012 vintage
Champagne & Sparkling Wine World Championship '16: Bronze - 2011 vintage
Amorin Cap Classique Challenge '16: Bronze - 2011 vintage
Amorin Cap Classique Challenge '15: Silver - 2010 vintage
Platter's SA Wine Guide '16: Five star - 2010 vintage
Amorin Cap Classique Challenge '15: Silver - 2010 vintage
Platter's SA Wine Guide '15: 4½ Stars - 2009 vintage
Amorin Cap Classique Challenge '13: Gold - 2008 vintage

ageing : Optimum drinking time: 1 - 3 years

in the vineyard : Facing: North-West

Soil Types: Glenrosa

Age of Vines: 22 years

Vineyard Area: 1.5ha

Trellised: Extended 4 wire Perold

Irrigated: Supplementary

Clone: CY3 on Richter 99

about the harvest: Harvest Date: 9 February 2012

Degree Balling at Harvest: Early morning hand harvested at 19°

Yield: 7t/ha

in the cellar : Cold whole bunch press at 8° C, settled for 2 days at 10° C, 66% stainless steel fermented for 24 days at 13° C and 33% barrel fermented for 43 days at 13° C with selected yeast strains, barrel aged for 4 months, medium toast French oak - Burgundy coopers, secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from the same vintage from bottle.



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Cederberg

027 482 2827

www.cederbergwine.com

