

## Cederberg Blanc de Blancs MCC 2013

"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 : 12.5 % vol    rs : 5.7 g/l    pH : 3.4    ta : 7.3 g/l

**type** : Cap\_Classique    **style** : Dry    **body** : Full    **taste** : Fruity    **wooded**

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

Platter's Wine Guide '18: 4½ stars - 2012 vintage  
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: 23 years

Vineyard Area: 1.5ha

Trellised: Extended 4 wire Perold

Irrigated: Supplementary

Clone: CY3 on Richter 99

**about the harvest**: Harvest Date: 6 February 2013

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

Yield: 7t/ha

**in the cellar** : Cold whole bunch press at 8° C, settled for 2 days at 10° C, 100% stainless steel fermented for 24 days at 11° C secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from the same vintage from bottle.



# Cederberg Cellar

Cederberg

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