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Cedeberg Five Generations Chenin Blanc 2016

Seven selected barrels were used to produce 700 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 :** 14 % vol **rs :** 3.8 g/l **pH :** 3.48 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Chenin Blanc Challenge '18: Top 10 – 2016 vintage
Platter's SA Wine Guide '19: 5 Stars – 2016 vintage
Veritas '18: Silver – 2016 vintage
Tim Atkin '18: 94 – 2016 vintage
Cederberg and Lambertsbaai Wards Terroir Awards: Top Chenin Blanc – 2016 vintage
Old Mutual Trophy Wine Show '18: Bronze – 2015 vintage
Platter's Wine Guide '18: 4.5 stars – 2015 vintage
Veritas '17: Gold – 2015 vintage
Standard Bank Top 10 Chenin Blanc Challenge '17: Top 10 – 2015 vintage
Tim Atkin '17: 94 points – 2015 vintage
Cederberg and Lambertsbaai Wards Terroir Awards: Top Chenin Blanc – 2015 vintage
NWC/Top 100 SA Wines '17: Double Gold – 2015 vintage
Decanter Wine World Awards '17: Silver – 2014 vintage
Veritas '16: Silver – 2014 vintage
Novare SA TWA '16 National: Top Chenin Blanc – 2014 vintage
Novare SA TWA '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
Top 100 SA Wines '15: Top 100 – 2012 vintage
Veritas '14: Silver – 2012 vintage

ageing : Drink now up to 2023

in the vineyard : Facing: South-west
Soil types: Glenrosa and Sandstone
Age of vines: 12 years
Vineyard area: 2.34 ha
Yield per hectare: 6.0 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SN24/220 on Richter 99

about the harvest: Harvest date: 2 March 2016
Degree balling at harvest: Early morning hand harvested at 23.5°B

in the cellar : 30 - 61 days at 13 - 14°C naturally fermented in barrel, new fill 33%, 2nd fill 33%, 3rd fill 33% in 400l barrels, medium toast tight grain
for 11 months, regular bâttonage, 10% viognier.

Cederberg Cellar

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