

Cederberg Sauvignon Blanc 2018

An aromatic Sauvignon Blanc with a combination of tropical, citrus and green aromas. Aromas of gooseberries, guava, lemon zest with hints of asparagus and green fig. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate. The ideal companion to traditional chicken pie, but also try it with shellfish or pork.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.4 % vol rs : 2.4 g/l pH : 3.48 ta : 6.4 g/l
type : White **style :** Dry **body :** Light **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Screwcap

SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranging Sauvignon Blanc: 2nd Position
Old Mutual Trophy Wine Show '18: Silver - 2017 vintage
Decanter World Wine Awards '18: Commended - 2017 vintage
Top 100/NWC '18: Top 100 & Double Platinum - 2017 vintage
Sommelier Wine Awards '18: Gold - 2017 vintage
Michelangelo Wine Awards '17: Silver - 2017 vintage
Tim Atkin '17: 90 points - 2017 vintage
NWC/Top 100 SA Wines '17: Double Gold - 2016 vintage
Veritas '16: Silver - 2016 vintage
IWSC '16: Silver - 2016 vintage
Wine Spectator Review '16: 87 points - 2015 vintage
International Wine Challenge '16: Gold - 2015 vintage
Decanter World Wine Awards '16: Silver - 2015 vintage
NWC/Top 100 SA: Top 100/Double Silver - 2015 vintage
Decanter World Wine Awards '16: Silver - 2015 vintage
IWC '16: Gold - 2015 vintage
Michelangelo Wine Awards: Silver - 2015 vintage
SBIG FNB Top 10 Sauvignon Blanc '15: Top 10 - 2015 vintage
Platter's SA Wine Guide '16: Four Star - 2015 vintage
Platter's SA Wine Guide '15: 4 stars - 2014 vintage
IWSC '15: Silver - 2014 vintage
2019 Top 100 SA Wines - Double Platinum
2019 Old Mutual Trophy Wine Show - Silver

ageing : Optimum drinking time: 1 - 3 years after release

in the vineyard : Facing: South and East
Soil types: Slate and Sandstone
Age of vines: Average age of 13 years
Vineyard area: 14.06 ha
Yield per hectare: 9 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SB316 on Richter 99, SB10 on Richter 110

about the harvest: Harvest date: 8 February - 2 March 2018
Degree balling at harvest: Early morning hand harvested at 20 - 23.5°B.

in the cellar : Vinification: Reductive style, cold crush 8°C; Skin contact for 8 hours, only free run juice used; Settle for 2 days at 10°C; Fermentation for 22- 30 days at 11°C with selected yeast strains; 4 months on lees contact with monthly tank bâtonnage.



Cederberg Cellar

Cederberg

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