

## Cederberg Sauvignon Blanc 2019

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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[www.cederbergwine.com](http://www.cederbergwine.com)

