

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.

The ideal companion to traditional chicken pie, but also try it with shellfish or pork.

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

Olifants River

+27.274822827

www.cederbergwine.com

