

Cederberg Chenin Blanc 2019

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Four months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off. Altitude vineyards make this Chenin Blanc truly unique. This wine will be well suited to creamy dishes as well as light summer lunches.

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variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.3 % vol rs : 2.4 g/l pH : 3.4 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

Platter's Wine Guide '18: 4 stars – 2017 vintage
SAWi Awards '17 - Top Ranking Chenin Blanc: 28th Position
Tim Atkin '17: 90 points – 2017 vintage
Stephen Tanzer - USA '17: 89 points – 2016 vintage
Veritas '16: Silver – 2016 vintage
Wine Spectator Review '16: 88 points – 2015 vintage
Wine Spectator Review '16: 87 points – 2014 vintage
Stephen Tanzer '15: 90 points – 2014 vintage
SAWi Awards '15 - Grand Gold Chenin Blanc: 93.0
Platter's SA Wine Guide '14: Four star – 2013 vintage
Robert Parker '14: 89 points – 2013 vintage
Michelangelo Wine Awards '13: Gold – 2013 vintage
SAA Business Class Selection'13 – 2012 vintage
Michelangelo Wine Awards'12: Gold – 2012 vintage
Veritas'12: Gold – 2012 vintage
SAA Business Class Selection'12 – 2011 vintage
Veritas'11: Gold – 2011 vintage
Veritas'10: Double Gold – 2010 vintage

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

in the vineyard : Facing: South and west

Soil types: Glenrosa and Sandstone

Age of vines: 14 years

Vineyard area: 15 ha

Yield per hectare: 8 - 9 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SN24/220 on Richter 99

about the harvest: Harvest date: 27 February - 19 March 2018

Degree balling at harvest: Early morning hand harvested at 20 - 23°B

in the cellar : Vinification: Light pressing, mainly free run juice, settle for 2 days at 10°C, fermented for 24 days at 11°C with selected yeast strains, 4 months lees contact and tank bâtonnage monthly.



Cederberg Cellar

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027 482 2827

www.cederbergwine.com

