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Cederberg Five Generations Chenin Blanc 2018

Twelve selected barrels were used to produce 1000 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 :** 13.8 % vol **rs :** 5.9 g/l **pH :** 3.43 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage
Veritas '19: Silver Outstanding – 2017 vintage
IWSC '19: Silver – 2017 vintage
Novare SA Terroir Award '19 Cederberg Ward: Top Chenin Blanc – 2017 vintage
Tim Atkin '19 Report: 94 points – 2017 vintage
Standard Bank Chenin Blanc Challenge '19: Top 10 Winner – 2017 vintage
Old Mutual Wine Trophy '19: Bronze – 2017 vintage
Decanter World Wine Awards '19: Silver – 2017 vintage
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

ageing : Optimum drinking time: Now to 2025

in the vineyard : Facing: South-west
Soil types: Glenrosa and Sandstone
Age of vines: 14 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: 19 March 2019
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 10 months, regular bâttonage.

Cederberg Cellar

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