

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 bâtonnage.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

