

Cederberg Sauvignon Blanc 2020

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 '18 - Platinum: 100 points

SAWi Awards '17 - Grand Slam: 100 points

SAWi Awards '17 - Top Ranging Sauvignon Blanc: 2nd Position

Platter's SA Wine Guides '20: 4 stars – 2019 vintage

Veritas '19: Gold – 2019 vintage

Michelangelo Awards '19: Double Gold – 2019 vintage

Tim Atkin '19 Report: 91 points – 2018 vintage

Old Mutual Wine Trophy Show '19: Silver – 2018 vintage

Decanter World Wine Awards '19: Silver – 2018 vintage

Concours Mondial du Bruxelles '19: Silver – 2018 vintage

NWC Top 100 '19: Top 100 & Double Platinum – 2018 vintage

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.



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Cederberg

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