

Cederberg Five Generations Chenin Blanc 2019

A complex Chenin blanc expressing a sensational bouquet of citrus blossom, roasted almonds and orange peel. A great balance between oak and fruit on palate showing baked apple and marmalade with a rich and creamy finish.

A slightly nutty sauce with some of the white meats, BUT Cape "smoor snoek" works well. Try mushroom risotto or "Butter chicken" – both a winning situation. Burnt sage butter pasta ravioli.

Cheese: "Gruyere!"

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.6 % vol rs : 6.1 g/l pH : 3.4 ta : 6.3 g/l

type : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

Old Mutual Trophy Wine Show 2021 - Bronze
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 : 2- 4 years.

The Nieuwoudt Five Generations range showcases the best of the Cederberg. Only thirteen selected barrels are used to produce 6600 bottles.

in the vineyard : Facing: South-west

Soil types: Glenrosa and Sandstone

Age: 15 years

Planted: 2.34 ha

Yield per hectare: 6 - 7 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SN24/220 on Richter 99

Harvest date: 20 February 2019

about the harvest: Grapes are hand harvested early morning at 23.5 balling.

in the cellar : Portion of the grapes are whole bunch pressed and the other portion goes through the destemmer and crushed for skin contact. One day of settling and



then barrelled in 400L French oak barrels. Natural fermentation takes place over the next 40 – 60 days with strict temperature control during fermentation. Once fermentation is completed the wine is matured for up to 10 months with monthly battónage of the lees. No malolactic fermentation takes place. 33% 1st fill, 33% 2nd fill and 33% 3rd fill barrels of tight grain with medium toast.

Cederberg Cellar

Cederberg

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