

Cederberg Chenin Blanc 2021

This Chenin blanc shows true purity of fruit such as white pear, grapefruit and green apple leading to a refreshingly crisp mineral palate.

This wine will be well suited to creamy dishes. It does especially well with creamy tomato soup and light curry sauces or citrus dominated salads and dishes. Greek salad works well.

Cheese: Goats cheese (chevin) or well matured asiago both work. Also try feta and mozzarella.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13 % vol rs : 3.2 g/l pH : 3.4 ta : 6.0 g/l

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

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

2021 Veritas Awards - Silver

Platter's SA Wine Guide '20: 4 stars - 2019 vintage

Veritas '19: Silver - 2019 vintage

Tim Atkin '19 Report - 2018 vintage

Platter's SA Wine Guide '19: 4 Stars - 2018 vintage

Veritas '18: Silver - 2018 vintage

Tim Atkin '18: 90 points - 2018 vintage

Platter's Wine Guide '18: 4 stars - 2017 vintage

Tim Atkin '17: 90 points - 2017 vintage

Gold Wine Awards: Gold - 2017 vintage

Stephen Tanzer - USA '17: 89 points - 2016 vintage

ageing : 1 - 3 years after release.

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. According to SAWIS it is still the most planted vineyard in South Africa at approximately 17000 hectare.

in the vineyard : Facing: South and west

Soil types: Glenrosa and Sandstone

Age: 6.5 ha - 14 years and 8.5 ha - 4 years

Planted: 14.94 ha

Yield per hectare: 8 - 9 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SN24/220 on Richter 99

Harvest date: 14 February - 26 February 2020

about the harvest: Grapes are hand harvested early morning at 20-23.5 balling.

in the cellar : Winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately 5 - 8 hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional 4 months with a monthly battónage of tank before the final blending and bottling.



Cederberg Cellar

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