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Cederberg Five Generations Chenin Blanc 2020

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

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 battônage 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

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