

Cederberg Chenin Blanc 2022

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** : 0 **closure** : Screwcap

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

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.



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