

Cederberg Sauvignon Blanc 2023

This cool-climate Sauvignon Blanc beguiles with a translucent, palest-of-yellow colour. An expressive nose of Cape gooseberry, granadilla (passion fruit), pineapple, kiwifruit and hints of lime citrus leads to a gentle palate that is both savoury and creamy, followed by a clean finish of refreshing Granny Smith green apples.

This wine is a summer sensation and will pair perfectly with a simple salad with a vinaigrette dressing or any Ottolenghi-style exotic salads – think caramelised fig, orange and feta salad with loads of wild rocket or quinoa salad with sour cherries and feta. Or try grilled chèvre on toasted sourdough bread. This wine is also a sensational partner to tomato-based dishes and any type of goat's milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : **alc** : 13 % vol **rs** : 2.2 g/l **pH** : 3.49 **ta** : 6.4 g/l

type : White **style** : Dry **body** : Light **taste** : Herbaceous

pack : Bottle **size** : 0 **closure** : Screwcap

2024 International Wine Challenge - Silver

2024 Sauvignon Selection by CMB - Silver

ageing : Optimum drinking time: 1 - 3 years after release

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal clear waters, Cederberg wines are situated at 1 036 meters above sea level in a virus free area. This means 250 kilometers from Cape Town you will find the highest laying wine farm in the Western Cape. The weather is described as cool continental. In summer expect a dramatic temperature drop at night and in winter snow capped mountains.

in the vineyard : Facing: South and east

Soil types: Slate and sandstone

Age: Average 16 years

Planted: 14.06 ha

Yield per hectare: 9 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: SB316 on Richter 99, SB10 on Richter 110

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



Cederberg Cellar

Cederberg

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