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Cederberg Five Generations Chenin Blanc 2023

A complex Chenin Blanc expressing pure fruit aromas, baked apples and delicate spice complemented by roasted almond and citrus notes. A great balance between fruit and oak with a creamy and lively finish.

White meats with a slightly nutty sauce. Cape 'smoorsnoek' also works well. Try mushroom risotto or butter chicken – both are winning combinations. Ravioli with burnt sage butter is the best. Delectable with gruyère



variety : Chenin Blanc | 100% Chenin Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 13 % vol **rs :** 3.7 g/l **pH :** 3.38 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Decanter Awards - Silver
2025 Platter's Wine Guide - 4.5 Stars
2024 Prescient Chenin Blanc Report - 94 Points
2024 Tim Atkin SA Special Report - 91 Points
2024 IWSC - Gold

ageing : 2- 4 years

The Five Generations range showcases the best of the Cederberg. Only thirteen selected barrels are used to produce 6 600 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

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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