

Cederberg Sauvignon Blanc 2024

This high-altitude Sauvignon Blanc entices with its luminous pale, watery yellow colour. The aromatic nose leaps from the glass with a kaleidoscope of nuances including Cape gooseberry, kiwifruit, tropical fruit including granadilla, and pineapple. The palate is alive with all these aromas, including a sensation of slight sherbet sweetness to offset the refreshing lemony-lime green apple finish.

This wine calls for summer! Pair it with all your fresh leafy salads dressed with a lemon vinaigrette. Sauvignon Blanc loves goat's milk cheese in any form, be it on crusty baguette or added to Greek orzo with tomatoes, feta, olives and fresh basil. A sprinkling of ground black pepper will connect all the flavours. Or simply enjoy a glass of this lively Sauvignon Blanc with friends on the beach or around the pool, or serve it at your next al fresco lazy summer lunch.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.6 ta : 6.46 g/l
type : White **style** : Dry **body** : Light **taste** : Herbaceous
pack : Bottle **size** : 750ml **closure** : Screwcap

2025 Vertias Awards- Double Gold
2025 Terroir Awards - Top Wine Trophy

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 18 years
Planted: 14.06 ha
Yield per hectare: 9-15 t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: SB316 on Richter 99, SB10 on Richter 110
Harvest date: 5 Feb - 22 Feb 2024

about the harvest: Grapes are hand-harvested in the early morning at 20–23.5 °B

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 two to four 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 the fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

