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Cederberg Five Generations Chenin Blanc 2024



Cederberg Five Generations Chenin Blanc 2024 reveals a subtle but elegant nose, opening from initial restraint to delicate notes of winter melon, prickly pear, and warm hay. As the wine unfolds, aromas of ginger, honeycomb, and warm baking spice reveal themselves. The palate is rich and opulent, with a silky, mouth-coating texture carrying layers of preserved ginger, poached pear, warm honey, and sweet spices. The wine is poised and lingering, with a gentle marmalade and citrus pith nuance adding freshness, complexity, and finesse to the finish.

It pairs beautifully with richly textured dishes such as honey-mustard roast chicken, pork belly with caramelised apple or a Moroccan tagine. Also superb with mature washed-rind cheeses or almond tart.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 13.5 % vol **rs :** 3.3 g/l **pH :** 3.45 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Trophy Wine Show - Investec Trophy for Best White Wine, Harold Eedes Trophy for Best Chenin Blanc & Vinolok Trophy for Best Premium Wine
2026 Robert Parker Wine Advocate - 94 points
2026 Platter's Wine Guide - 4.5 Stars
2025 Global Fine Wine Challenge - Judges Selection
2025 IWSC - Trophy
2025 Prescient Chenin Blanc Report - 94 points
2025 Trophy Wine Show - Silver

ageing : Youthful now, it will age gracefully through 2028 and beyond.

Since making the Cederberg their home in 1893, the Nieuwoudt family has cultivated and protected this unforgiving but beautiful region. The Nieuwoudt Five Generations range showcases the best of the Cederberg.

in the vineyard : Facing: South-west
Soil types: Glenrosa and red slate
Age: 19 years
Planted: 2.34 ha
Yield per hectare: 6-7 t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: SN24, 220 on Richter 99

about the harvest: Grapes were hand-harvested early morning at 23.5 balling between 20 February and 16 March 2024.

in the cellar : Grapes are hand-harvested in the early morning at 23.5 °B, then whole-bunch pressed and the juice allowed to settle for a day before being transferred into 400L French oak barrels and a concrete egg. Natural fermentation takes place over the next 40-60 days with strict temperature control. Once completed, the wine is matured for 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. Matured in tight-grain barrels with a medium toast (12% 1st, 12% 2nd and 12% 3rd fill and 56% older oak), as well as 8% concrete egg.

Cederberg Cellar

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