

## Cederberg Chenin Blanc 2025

The Cederberg Chenin Blanc 2025 leads with a pronounced nose of winter melon, ripe nectarine, tropical fruit, and distinctive Cape gooseberry aromas. The palate offers soft, accessible acidity with a mouth-coating texture that mirrors the aromatics, creating a gentle 'halo effect' from the first encounter to the lingering clean finish.

The all-around accessible Cederberg Chenin Blanc 2025 makes it an excellent choice for service by the glass. It is a superb partner to grilled fish and chicken, and most vegetarian dishes that do not include cooked tomatoes. Pairs well with milder spicy dishes such as a Rogan Josh-style curry or pickled fish.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 13.27 % vol    rs : 2.7 g/l    pH : 3.54    ta : 6.1 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **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.



### Cederberg Cellar

Cederberg

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