

Cederberg Chenin Blanc 2026

The Cederberg Chenin Blanc 2026 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.

This all-round 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 exclude cooked tomatoes. Also 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 % vol rs : 2.4 g/l pH : 3.33 ta : 6.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : 1 - 3 years after release.

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

in the vineyard : Facing: South and west

Soil types: Glenrosa and Sandstone

Age: 6.7 ha – 18 years; 8.5 ha – 8 years

Planted: 15 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 in the early morning at 20–23.5 °B.

Harvest date: 28 January – 18 March 2026

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.



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Cederberg

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