

Cederberg Five Generations Chenin Blanc 2025

Pale straw with a youthful green hue, Cederberg Five Generations Chenin Blanc 2025 opens with aromas of orange peel and lime zest, layered with baked apple pie, roasted nuts and subtle spice. The palate is generous yet beautifully poised, combining impressive texture with vibrant natural acidity. Notes of ginger preserve add complexity, leading to a long, creamy finish with lingering citrus freshness. Serve lightly chilled rather than ice cold to appreciate its layered aromatics and depth.

The secret to pairing Five Generations Chenin Blanc 2025 lies in its balance. Barrel fermentation brings texture and richness, while bright natural acidity keeps the palate lively. It is equally at home with classic moules marinière, roast chicken with lemon and herbs, or a creamy pasta lifted by a touch of Thai gochujang with its gentle warmth echoing the wine's subtle ginger notes. A traditional lamb moussaka would pair equally well, the wine's freshness cutting effortlessly through its richness.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 4 g/l pH : 3.5 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2026 IWSC - Silver

2026 Decanter Awards - Silver

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. Following the trophy-winning 2024 vintage, Five Generations Chenin Blanc 2025 once again showcases the exceptional quality Cederberg continues to achieve with South Africa's signature variety

in the vineyard : Facing: South-west

Soil types: Glenrosa and red slate

Age: 20 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 on 28 February – 11 March 2025.

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.



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