

CEDERBERG

SOUTH AFRICA

CHENIN BLANC 2016

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off. Altitude vineyards make this Chenin Blanc truly unique. This wine will be well suited to creamy dishes as well as light summer lunches.

----- VINEYARDS & VINIFICATION -----

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| Facing: | South and west |
| Soil types: | Glenrosa and Sandstone |
| Age of vines: | 12 years |
| Vineyard area: | 6.5 ha |
| Yield per hectare: | 7- 8 t/ha |
| Trellised: | Extended 6 wire Perold |
| Irrigation: | Supplementary |
| Clone: | SN24/220 on Richter 99 |
| Harvest date: | 24 February – 9 March 2016 |
| Degree balling at harvest: | Early morning hand harvested at 20 – 23°B |
| Vinification: | Light pressing, mainly free run juice, settle for 2 days at 10°C, fermented for 24 days at 12°C with selected yeast strains, 5 months lees contact and tank bâtonnage weekly |
| Optimum drinking time: | 1 – 3 years after release |

----- ANALYSIS -----

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| Alcohol 13.5 % vol | TA 6.0 g/ℓ |
| Sugar 2.4 g/ℓ | pH 3.4 |

----- ACCOLADES -----

- Stephen Tanzer'15: 90 points – 2014 vintage
- SA Wine Index Awards'15: Grand Gold Chenin Blanc (93.0)
- Platter's SA Wine Guide'14: Four star – 2013 vintage
- Robert Parker'14: 89 points – 2013 vintage
- Michelangelo Wine Awards'13: Gold – 2013 vintage
- SAA Business Class Selection'13 – 2012 vintage
- Michelangelo Wine Awards'12: Gold – 2012 vintage
- Veritas'12: Gold – 2012 vintage
- SAA Business Class Selection'12 – 2011 vintage
- Veritas'11: Gold – 2011 vintage
- Veritas'10: Double Gold – 2010 vintage



WINES *with* ALTITUDE

www.cederbergwine.com