

CEDERBERG

SOUTH AFRICA

CHENIN BLANC 2013

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 -----

Facing:	South and west
Soil types:	Glenrosa and Sandstone
Age of vines:	9 years
Vineyard area:	6.5 ha
Yield per hectare:	9 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SN24/220 on Richter 99
Harvest date:	1 - 16 March 2013
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 -----

Alcohol 12.77% vol	TA 6.7 g/l
Sugar 3.1 g/l	pH 3.3

----- ACCOLADES -----

- 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