

CEDERBERG

SOUTH AFRICA

SAUVIGNON BLANC 2013

An aromatic Sauvignon Blanc with grassy notes, white asparagus undertones and strong hints of capsicum, gooseberries and lemon zest. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate. The ideal companion to traditional chicken pie, but also try it with shellfish or pork.

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

Facing:	South and East
Soil types:	Slate and Sandstone
Age of vines:	12 years
Vineyard area:	11 ha
Yield per hectare:	7 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SB316 on Richter 99, SB10 on Richter 110
Harvest date:	13 February – 4 March 2013
Degree balling at harvest:	Early morning hand harvested at 20 – 23.5°B
Vinification:	Reductive style, cold crush 8°C, skin contact for 8 hours, only free run juice used, settle for 2 days at 10°C, 22 – 30 days fermented at 12°C with selected yeast strains, 5 months lees contact with weekly tank bâtonnage
Optimum drinking time:	1 – 3 years after release

----- ANALYSIS -----

Alcohol	12.88% vol	TA	6.7 g/l
Sugar	2.7 g/l	pH	3.4

----- ACCOLADES -----

Sommelier Wine Awards'14: Gold – 2013 vintage
Tim Atkin'14: 91 points – 2013 vintage
Robert Parker'14: 88 points – 2013 vintage
UK IWC'14: Silver – 2013 vintage
Platter's SA Wine Guide'14: Four star – 2013 vintage
SA Wine Index Awards'13: Top SA Sauvignon Blanc
Old Mutual Trophy'13: Best unwooded SA Sauvignon Blanc – 2012 vintage
Top 100 SA Wines'13 – 2012 vintage
Concours Mondial du Sauvignon'13: Gold – 2012 vintage
Michelangelo Wine Awards'12: Gold – 2012 vintage
Concours Mondial du Sauvignon'12: Gold – 2011 vintage
ANA First/Business Class Selection'12 – 2011 vintage
Michelangelo Wine Awards'11: Gold – 2011 vintage
Top 100 SA Wines'11 – 2010 vintage
SA Top 10 Sauvignon Blanc'10 – 2010 vintage
Old Mutual Trophy'10: Best unwooded SA Sauvignon Blanc – 2009 vintage



WINES *with* ALTITUDE

www.cederbergwine.com