

CEDERBERG

SOUTH AFRICA

CHENIN BLANC 2017

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Four 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:	13 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:	19 February - 26 February 2017
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 year strains, 4 months lees contact and tank bâtonnage weekly.
Optimum drinking time:	1 – 3 years after release

----- ANALYSIS -----

Alcohol	13.5 % vol	TA	6.4 g/l
Sugar	2.6 g/l	pH	3.5

----- ACCOLADES -----

Gold Wine Awards: Gold – 2017 vintage
Platter's Wine Guide '18: 4 stars – 2017 vintage
SAWi Awards '17 - Top Ranking Chenin Blanc: 28th Position

Tim Atkin '17: 90 points – 2017 vintage
Stephen Tanzer - USA '17: 89 points – 2016 vintage
Veritas '16: Silver – 2016 vintage
Wine Spectator Review '16: 88 points – 2015 vintage
Wine Spectator Review '16: 87 points – 2014 vintage
Stephen Tanzer '15: 90 points – 2014 vintage
SAWi 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