

Sauvignon Blanc, Cederberg



Product code	CG01ZZWC
Grapes	Sauvignon Blanc
Country	SOUTH AFRICA
ABV%	13
Case Size	6
Closure Style	Screw Cap
Producer	Cederberg Wines
Vintage	2024



Vegan



Vegetarian

Viticulture

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Winemaking

Grapes are hand harvested early morning at 20-23.5 balling. The winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes are crushed at 8°C with approximately 5 hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional 4 months with a monthly battónage of tank before the final blending and bottling.

Awards

Michelangelo Awards '21: Gold – 2021 vintage

Platter's SA wine guide '22: 4* – 2021 vintage

SAWi Awards '18 - Platinum: 100 points

SAWi Awards '17 - Grand Slam: 100 points

SAWi Awards '17 - Top Ranging Sauvignon Blanc: 2nd Position

Platter's SA Wine Guides '20: 4 stars – 2019 vintage

Veritas '19: Gold – 2019 vintage

Michelangelo Awards '19: Double Gold – 2019 vintage

Tim Atkin '19 Report: 91 points – 2018 vintage

Old Mutual Wine Trophy Show '19: Silver – 2018 vintage

Decanter World Wine Awards '19: Silver – 2018 vintage

Concours Mondial du Bruxelles '19: Silver – 2018 vintage

NWC Top 100 '19: Top 100 & Double Platinum – 2018 vintage