

## Chenin Blanc, Cederberg

Western Cape, South africa



<b>Product code</b>	CG02ZZWC
<b>Grapes</b>	Chenin Blanc
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2024



Vegan



Vegetarian

Anno 1893  
CEDERBERG

## Producer

Fifth-generation winemaker David Nieuwoudt leads a talented 'team with attitude' to produce award-winning wines from our high-lying vineyards that flourish in a pure, virus-free environment. Cederberg Wines is situated in a unique climatic zone that can be described as a cool Mediterranean climate rather than a maritime or coastal one. Furthermore, the farm Dwaarsrivier is located at the foot of Sneeuwberg Mountain, one of the highest peaks in the Western Cape at 2 026 m above sea level. Cederberg Wines, thus, lays claim to having the highest vineyards in the Western Cape at between 950 and 1 100 m above sea level. The soil types are well-drained on weathered shale/slate on the hillsides and high mountain slopes, with a higher clay content well suited to red cultivars. Cederberg farms sustainably, and because this isolated area is virus-free and has minimal disease, there's little to no chemical intervention. The farm also forms part of the Greater Cederberg Biodiversity Corridor (GCBC) between the West Coast and the Tankwa Karoo.

## Tasting Notes

This cool-climate Chenin Blanc leads with a fragrant nose of winter melon, stone fruit and broad tropical aromas. This delicious style of Chenin Blanc is refreshing with all the abundance of fruit shared on the palate ending with a crisp, clean, lingering golden delicious apple finish. Be mindful not to serve it too cold so that the broad aromas of this wine may shine though.

**Optimum Drinking Time:** One to three years.

## Viticulture

Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from

Cape Town you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night; and, in winter snow-capped mountains.

## Winemaking

Grapes are hand harvested early morning at 20-23.5 balling. Winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately 5 - 8 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

Platter's SA wine guide'22: 4\* – 2021 vintage  
Platter's Wine Guide '21: 4 Stars – 2020 vintage  
Veritas '20: Silver – 2020 vintage  
Tim Atkin '20: Silver – 2020 vintage  
Platter's Wine Guide: 4 Stars – 2021 vintage  
Veritas '21: Silver – 2021 vintage  
Platter's SA Wine Guide '20: 4 stars – 2019 vintage  
Veritas '19: Silver – 2019 vintage  
Tim Atkin '19 Report – 2018 vintage