

## Five Generations Chenin Blanc, Cederberg



<b>Product code</b>	CGo4ZZWC
<b>Grapes</b>	Chenin Blanc
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2021



Vegan



Vegetarian

### Tasting Notes

A complex Chenin blanc expressing a sensational bouquet of citrus blossom, roasted almonds and orange peel. A great balance between oak and fruit on palate showing baked apple and marmalade with a rich and creamy finish. Optimum Drinking Time: 2- 4 years

### Viticulture

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### Winemaking

Grapes are hand harvested early morning at 23.5 balling. Portion of the grapes are whole bunch pressed and the other portion goes through the destemmer and crushed for skin contact. One day of settling and then barrelled in 400L French oak barrels. Natural fermentation takes place over the next 40 – 60 days with strict temperature control during fermentation. Once fermentation is completed the wine is matured for up to 10 months with monthly battônage of the lees. No malolactic fermentation takes place. 33% 1st fill, 33% 2nd fill and 33% 3rd fill barrels of tight grain with medium toast.

### Awards

Veritas 2020: Silver – 2019 vintage  
Decanter World Wine Awards 2020: Silver – 2018 vintage  
International Wine and Spirits Challenge 2020: Silver – 2018 vintage  
Old Mutual Trophy Show 2020: Silver – 2018 vintage  
John Platter Wine Guide 2021: 4.5 stars – 2018 vintage  
Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage  
IWSC '19: Silver – 2017 vintage  
Novare SA Terroir Award '19 Cederberg Ward: Top Chenin Blanc – 2017 vintage  
Tim Atkin '19 Report: 94 points – 2017 vintage  
Standard Bank Chenin Blanc Challenge '19: Top 10 Winner – 2017 vintage

Decanter World Wine Awards '19: Silver – 2017 vintage  
Chenin Blanc Challenge '18: Top 10 – 2016 vintage  
Platter's SA Wine Guide '19: 5 Stars – 2016 vintage