



Anno 1893

# CEDERBERG

SOUTH AFRICA

## CHENIN BLANC 2022

A cool continental climate, diverse soil types, unpolluted air and free-flowing, crystal-clear waters create ideal growing conditions. Chenin is still the most planted vineyard in South Africa at almost 17 000 hectares.

### VINEYARDS

|                    |  |
|--------------------|--|
| Facing:            | South and west                         |
| Soil types:        | Glenrosa and sandstone                 |
| Age:               | 6.5 ha – 15 years; 8.5 ha – five years |
| Planted:           | 15 ha                                  |
| Yield per hectare: | 8–9 t/ha                               |
| Trellised:         | Extended six-wire Perold               |
| Irrigation:        | Supplementary                          |
| Clone:             | SN24/220 on Richter 99                 |
| Harvest date:      | 07 March–15 March 2022                 |

### WINEMAKING

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

### ANALYSIS

Alc 13.0% vol      TA 6.09 g/l      RS 2.33 g/l      pH 3.41

### WINEMAKER'S TASTING NOTES

This Chenin blanc shows true purity of fruit such as white pear, grapefruit and green apple leading to a refreshingly crisp mineral palate.

**Optimum Drinking Time:** 1 – 3 years after release

### FOOD PAIRING

This Chenin Blanc shows true purity of fruit such as white pear, grapefruit and green apple leading to a refreshingly crisp, mineral palate.

**Cheese:** Goat's cheese (chevin) or well-matured asiago are both good partners. Also try feta and mozzarella.

### ACCOLADES

Platter's SA Wine Guide '22: 4 stars – 2021 vintage  
Platter's SA Wine Guide '21: 4 stars – 2020 vintage  
Veritas '20: Silver – 2020 vintage  
Platter's SA 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  
Platter's SA Wine Guide '19: 4 stars – 2018 vintage  
Tim Atkin Report '18: 90 points – 2018 vintage  
Tim Atkin Report '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