



# CEDERBERG

SOUTH AFRICA

## BLANC DE BLANCS MÉTHODE CAP CLASSIQUE 2014

"Strings of dainty pearls in liquid gold". Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in a bouquet of baked brioche, apples with fresh lemon and grapefruit aromas, enticing your senses. A vibrant sparkling wine with a crisp and integrated acidity. This Blanc de Blancs is to be savoured on any memorable occasion.

### ----- VINEYARDS & VINIFICATION -----

|                            |                                                                                                                                                                                                                                                           |
|----------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Facing:                    | North west                                                                                                                                                                                                                                                |
| Soil types:                | Glenrosa                                                                                                                                                                                                                                                  |
| Age of vines:              | 24 years                                                                                                                                                                                                                                                  |
| Vineyard area:             | 1.5 ha                                                                                                                                                                                                                                                    |
| Yield per hectare:         | 7 t/ha                                                                                                                                                                                                                                                    |
| Trellised:                 | 4 wire Perold                                                                                                                                                                                                                                             |
| Irrigation:                | Supplementary                                                                                                                                                                                                                                             |
| Clone:                     | CY3 on Richter 99                                                                                                                                                                                                                                         |
| Harvest date:              | 5 February 2014                                                                                                                                                                                                                                           |
| Degree balling at harvest: | Early morning hand harvested at 19°B                                                                                                                                                                                                                      |
| Vinification:              | Cold whole bunch press at 8°C, settled for 2 days at 10°C, 100% stainless steel fermented for 24 days at 11°C secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from the same vintage from bottle. |
| Optimum drinking time:     | 1 - 3 years                                                                                                                                                                                                                                               |

### ----- ANALYSIS -----

|         |            |    |         |
|---------|------------|----|---------|
| Alcohol | 12.30% vol | TA | 6.5 g/l |
| Sugar   | 5.7 g/l    | pH | 3.4     |

### ----- ACCOLADES -----

- Amorim Cap Classique '18: Silver – 2013 vintage
- Platter's SA Wine Guide '19: 4.5 Stars – 2013 vintage
- Tim Atkin '18: 90 – 2013 vintage
- Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine – 2013 vintage
- The Champagne Sparkling Wine World Championships: Gold – 2013 vintage
- Platter's Wine Guide '18: 4.5 stars – 2012 vintage
- Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine – 2012 vintage
- Terroir Wine Awards: Top Sparkling Wine – 2012 vintage
- Old Mutual Trophy Wine Show '17: Silver – 2012 vintage
- Champagne & Sparkling Wine World Championship '16: Bronze – 2011 vintage
- Amorim Cap Classique Challenge '16: Bronze – 2011 vintage
- Amorim Cap Classique Challenge '15: Silver – 2010 vintage
- Platter's SA Wine Guide '16: 5 stars – 2010 vintage
- Platter's SA Wine Guide '15: 4.5 stars – 2009 vintage
- Amorim Cap Classique Challenge '13: Gold – 2008 vintage
- Platter's SA Wine Guide '14: 4.5 stars – 2008 vintage
- Platter's SA Wine Guide '13: 4 stars – 2007 vintage

WINES *with* ALTITUDE

[www.cederbergwine.com](http://www.cederbergwine.com)