

Anno 1893

# CEDERBERG

SOUTH AFRICA



## BLANC DE BLANCS BRUT 2022

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. 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. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

### VINEYARDS

|                    |                   |
|--------------------|-------------------|
| Facing:            | North-west        |
| Soil types:        | Glenrosa          |
| Age:               | 25 years          |
| Planted:           | 1.5 ha            |
| Yield per hectare: | 6 t/ha            |
| Trellised:         | Four-wire Perold  |
| Irrigation:        | Supplementary     |
| Clone:             | CY3 on Richter 99 |
| Harvest date:      | 07 February 2022  |

### WINEMAKING

A Chardonnay base wine of 11% alcohol is made by picking the grapes at 19 °B. Grapes are wholebunch pressed and tank fermented with selected yeast strains. The tirage (sugar, yeast and riddling agents) is prepared and the wine is bottled under crown cap for the second fermentation. Further sur lie maturation takes place in the bottle over the next 32 months, before riddling and disgorging of the Cap Classique. This Blanc de Blancs is made in a brut style of residual sugar ranging from 2–7 g/l.

### ANALYSIS

Alc 11.9% vol      TA 6.9 g/l      RS 4 g/l      pH 3.32

### TASTING NOTES BY SANDY HARPER CWM

A golden straw in colour with a very lively mousse creating a vibrancy in the glass. Refreshing aromas of red apple, delicate white flowers and lemon zest with subtle hints of yeastiness on the nose. The palate is elegant with a sense of silkiness, finishing long and lingering with a salty seashell, kelp-like savouriness. Crafted from 100% Chardonnay grapes, the Cederberg Brut 2022 offers a crisp and refreshing celebratory drink for any occasion. Allow to mature in the bottle for additional complexity.

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

### FOOD PAIRING

The versatility of this Cap Classique makes it brilliant as a refreshing welcome drink or 'drink of choice' on any occasion. Serve it as an aperitif or pair it with sushi, freshly shucked oysters or a main dish such as grilled salmon with crispy skin. Who needs a special occasion for this deliciously dry, relatively low alcohol Cap Classique?

### ACCOLADES

Platter's SA Wine Guide '26: 4 stars (89 points) – 2021 vintage

Platter's SA Wine Guide '25: 4.5 stars (90 points) – 2020 vintage

Champagne & Sparkling Wine World Championships '23: National Trophy – 2019 vintage

Tim Atkin Report '21: 91 points – 2016 vintage

Platter's SA Wine Guide '22: 4.5 stars (90 points) – 2016 vintage