

Anno 1893

# CEDERBERG

SOUTH AFRICA

## CHENIN BLANC 2026

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:            | South and east                      |
| Soil types:        | Glenrosa and sandstone              |
| Age:               | 6.7 ha – 18 years; 8.5 ha – 8 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:      | 28 January – 18 March 2026          |

### WINEMAKING

Grapes are hand-harvested in the early morning at 20–23.5 °B. The winemaking process is done in reductive conditions using 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 the fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

### ANALYSIS

|              |            |            |         |
|--------------|------------|------------|---------|
| Alc 13 % vol | TA 6.2 g/l | RS 2.4 g/l | pH 3.33 |
|--------------|------------|------------|---------|

### TASTING NOTES BY SANDY HARPER CWM

The Cederberg Chenin Blanc 2026 leads with a pronounced nose of winter melon, ripe nectarine, tropical fruit, and distinctive Cape gooseberry aromas. The palate offers soft, accessible acidity with a mouth-coating texture that mirrors the aromatics, creating a gentle 'halo effect' from the first encounter to the lingering clean finish.

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

### FOOD PAIRING

This all-round accessible Cederberg Chenin Blanc 2026 makes it an excellent choice for service by the glass. It is a superb partner to grilled fish and chicken, and most vegetarian dishes that exclude cooked tomatoes. Also pairs well with milder spicy dishes such as a Rogan Josh-style curry or pickled fish.

### ACCOLADES

Platter's SA Wine Guide '25: 4 stars (88 points) – 2024 vintage  
South African Young Wine Show '23: Silver – 2023 vintage  
Drinks Business Global Chenin Blanc Masters '23: Silver – 2023 vintage  
Michelangelo International Wine & Spirits Awards '22: Gold – 2022 vintage  
Platter's SA Wine Guide '22: 4 stars (87 points) – 2021 vintage

