

Anno 1893

CEDERBERG

SOUTH AFRICA

CHENIN BLANC 2025

Since making the Cederberg their home in 1893, the Nieuwoudt family has cultivated and protected this unforgiving but beautiful region. The Nieuwoudt Five Generations range showcases the best of the Cederberg. Following the trophy-winning 2024 vintage, Five Generations Chenin Blanc 2025 once again showcases the exceptional quality Cederberg continues to achieve with South Africa's signature variety.

VINEYARDS

Facing:	South-west
Soil types:	Glenrosa and red slate
Age:	19 years
Planted:	2.34 ha
Yield per hectare:	6–7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SN24, 220 on Richter 99
Harvest date:	28 February – 11 March 2025

WINEMAKING

Grapes are hand-harvested in the early morning at 23.5 °B, then whole-bunch pressed and the juice allowed to settle for a day before being transferred into 400l French oak barrels and a concrete egg. Natural fermentation takes place over the next 40–60 days with strict temperature control. Once completed, the wine is matured for 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. Matured in tight-grain barrels with a medium toast (12% 1st, 12% 2nd and 12% 3rd fill and 56% older oak), as well as 8% concrete egg.

ANALYSIS

Alc 13.5% vol	TA 6.2 g/l	RS 4 g/l	pH 3.5
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TASTING NOTES BY SANDY HARPER CWM

Pale straw with a youthful green hue, the wine opens with aromas of orange peel and lime zest, layered with baked apple pie, roasted nuts and subtle spice. The palate is generous yet beautifully poised, combining impressive texture with vibrant natural acidity. Notes of ginger preserve add complexity, leading to a long, creamy finish with lingering citrus freshness. Serve lightly chilled rather than ice cold to appreciate its layered aromatics and depth.

Optimum Drinking Time: Two to four years.

SANDY'S PAIRING INSIGHT

The secret to pairing Five Generations Chenin Blanc 2025 lies in its balance. Barrel fermentation brings texture and richness, while bright natural acidity keeps the palate lively. It is equally at home with classic moules marinière, roast chicken with lemon and herbs, or a creamy pasta lifted by a touch of Thai gochujang with its gentle warmth echoing the wine's subtle ginger notes. A traditional lamb moussaka would pair equally well, the wine's freshness cutting effortlessly through its richness.

ACCOLADES

International Wine and Spirit Competition '26: Silver (92 points) – 2025 vintage
Decanter World Wine Awards '26: Silver (93 points) – 2025 vintage
Investec Trophy Wine Show '26: Harold Eedes Trophy for Best Chenin Blanc – 2024 vintage
Investec Trophy Wine Show '26: Investec Trophy for Best White Wine Overall – 2024 vintage
Investec Trophy Wine Show '26: Vinolok Trophy for Best Premium Wine – 2024 vintage
Platter's SA Wine Guide '26: 4.5 stars (93 points) – 2024 vintage
Robert Parker '26: 94 points – 2024 vintage
Global Fine Wine Challenge '25: Judges Selection – 2024 vintage
Investec Trophy Wine Show '25: Silver (93 points) – 2024 vintage
International Wine & Spirits Competition '24: Gold (95 points) – 2023 vintage

