

Anno 1893

CEDERBERG

SOUTH AFRICA



SAUVIGNON BLANC 2025

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:	Average 19 years
Planted:	14.06 ha
Yield per hectare:	9-15 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB316 on Richter 99, SB10 on Richter 110
Harvest date:	13 – 26 February 2025

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 two to four 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 13.5 % vol TA 6.4 g/l RS 2.1 g/l pH 3.55

TASTING NOTES BY SANDY HARPER CWM

This multi-dimensional Sauvignon Blanc shows aromas of fig leaf and blackcurrant notes supported by tropical flavours of crushed pineapple. The palate is fresh and alive with lemon sorbet and green apple ending in a refreshing but gentle acidity. A delicious, aromatic Sauvignon Blanc from these high-altitude vineyards.

Optimum Drinking Time: One to three years.

FOOD PAIRING

This highly aromatic Sauvignon Blanc is summer in a glass! Sip it as a delicious 'wine by the glass' or pair it with chicken salad with marinated roasted artichokes and shavings of pecorino – the saltiness of the cheese will enhance the aromatics of the Sauvignon Blanc. Or pair it with all the favourites, including crostini with goat's milk cheese, or fresh summer salads with lemon vinaigrette. Best shared with friends.

ACCOLADES

Platter's SA Wine Guide '26: 4.5 stars (92 points) – 2025 vintage
Veritas '25: Gold (91 points) – 2024 vintage
Robert Parker Points '25: 88 points – 2024 vintage
Platter's SA Wine Guide '25: 4.5 stars (90 points) – 2024 vintage
International Wine Challenge '24: Silver – 2023 vintage
Concours Mondial de Bruxelles '24 Sauvignon Selection: Silver – 2023 vintage
Gilbert & Gaillard '23: Double Gold Medal (91 points) – 2022 vintage
Concours Mondial du Sauvignon '22: Silver – 2021 vintage