



Anno 1893

CEDERBERG

SOUTH AFRICA

CHENIN BLANC 2024

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 – 16 years; 8.5 ha – 7 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:	06 Feb – 06 March 2024

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 fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

ANALYSIS

Alc 13.5 % vol	TA 6.2 g/l	RS 3 g/l	pH 3.45
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TASTING NOTES BY SANDY HARPER CWM

This cool-climate Chenin Blanc leads with a mélange of aromas including white pear, winter melon, quince and Cape gooseberries. This delicious wine appears effortless as it glides across the palate, sharing the fruit notes as it ends in a refreshing ruby grapefruit cleansing finish.

Optimum Drinking Time: One to three years.

FOOD PAIRING

The Cederberg Chenin Blanc 2023 is an all-rounder wine. Perfect as a substantial 'wine by the glass' option, or pair it with mild Thai curries or couscous salad with pomegranate rubies and Danish feta. Sensational with grilled prawns or line fish with a lemon and garlic butter sauce.

ACCOLADES

The 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