

Anno 1893

# CEDERBERG

SOUTH AFRICA

## CHENIN 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:	6.7 ha – 17 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:	07 February – 12 March 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 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 13.5 % vol      TA 6.14 g/l      RS 2.3 g/l      pH 3.59

### TASTING NOTES BY SANDY HARPER CWM

This cool-climate Chenin Blanc leads with a fragrant nose of winter melon, stone fruit and broad tropical aromas. This delicious style of Chenin is refreshing with all the abundance of fruit shared on the palate ending with a crisp, clean, lingering golden delicious apple finish. Be mindful not to serve it too cold so that the broad aromas of this wine may shine though.

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

### FOOD PAIRING

The Cederberg Chenin Blanc 2025 is an all-rounder wine. Enjoy it as a substantial 'wine by the glass' or serve it with any of your favourite fish dishes. It pairs well with spicy foods, including mild Thai curries, or peri-peri chicken. Sensational with a salad featuring baby spinach, avocado, hard-boiled eggs and savoury white anchovies. The versatility of this cool-climate Chenin makes this a wine your fridge should never be without.

### 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

