

Anno 1893

CEDERBERG

SOUTH AFRICA

BLANC DE BLANCS BRUT 2020

Benefiting from diverse soil types, unpolluted air and free-flowing, crystal-clear water, Cederberg Wines is situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from Cape Town you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night; and, in winter, snow-capped mountains.

VINEYARDS

Facing:	North-west
Soil types:	Glenrosa
Age:	23 years
Planted:	1.5 ha
Yield per hectare:	6 t/ha
Trellised:	Four-wire Perold
Irrigation:	Supplementary
Clone:	CY3 on Richter 99
Harvest date:	31 January 2020

WINEMAKING

A Chardonnay base wine of 11% alcohol is made by picking the grapes at 19°B. Grapes are whole-bunch pressed and tank fermented with selected yeast strains. The tirage (sugar, yeast and riddling agents) is prepared and the wine is bottled under crown cap for the second fermentation. Further sur lie maturation takes place in the bottle over the next 34 months, before riddling and disgorging of the Cap Classique. This Blanc de Blancs is made in a brut style of residual sugar ranging from 2–7 g/l.

ANALYSIS

Alc 11.8% vol	TA 6.4 g/l	RS 2.6 g/l	pH 3.36
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TASTING NOTES BY SANDY HARPER CWM

A pale straw colour with threads of tiny persistent bubbles/mousse travelling with a sense of urgency towards the surface of the wine and creating delicate pearls around the rim of the glass. The nose greets with notes of toasted almonds, magnolia and citrus blossoms. The first sip reveals a delicate palate reminiscent of kelp and crushed oyster shells, ending in a tangy lemon twist finish. The wine reads bone dry and refreshing, and would be a great partner to all types of shellfish.

Optimum Drinking Time: One to three years.

FOOD PAIRING

Freshly shucked oysters served naked with just a squeeze of lemon and a grinding of black pepper. Sushi and sashimi. Grilled sole with parsley potatoes. Seafood linguine or coronation chicken. Enjoy as an aperitif for a refreshing welcome drink.

ACCOLADES

Champagne & Sparkling Wine World Championships '23: Gold – 2019 vintage
Tim Atkin Report '21: 91 points – 2016 vintage
Platter's SA Wine Guide '22: 4.5 stars (90 points) – 2015 vintage
Tim Atkin Report '20: 90 points – 2015 vintage
Champagne & Sparkling Wine World Championships '21: Gold – 2014 vintage

