

## CEDERBERG

SOUTH AFRICA

## CHENIN BLANC 2024

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.

----- 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: 20 February – 16 March 2024

## ----- WINEMAKING -----

Grapes are hand-harvested in the early morning at  $23.5\,^{\circ}$ 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 6.4 g/l RS 3.3 g/l pH 3.45

## --- TASTING NOTES BY SANDY HARPER CWM ---

The Five Generations Chenin Blanc 2024 leads with a rich, opulent nose of stone fruit and heady white blossoms. The full mouthfeel coats every crevice of your mouth with flavours including white peach, ginger preserve, sweet ripe summer melon and quince. The palate shows the opulence perceived on the nose with a touch of baker's spice to add to its intrigue. This exceptional wine creates a lasting presence on the palate, leaving an impression long after the last sip.

Optimum Drinking Time: Two to four years.

FOOD PAIRING

Think big. This wine was designed and made for any occasion as long as it involves beautiful food shared with friends and family. Think long, lingering lunches with glistening roast chickens, crispy roast potatoes, honey-roasted butternut and squeaky green beans. Open a bottle and it will create an occasion.

----- A C C O L A D E S -----

Platter's SA Wine Guide '25: 4.5 stars (94 points) – 2023 vintage International Wine & Spirits Competition '24: Gold (95 points) – 2023 vintage Platter's SA Wine Guide '24: 5 stars (95 points) – 2022 vintage The Drinks Business The Global Chenin Blanc Masters '23: Silver – 2022 vintage Platter's SA Wine Guide '23: 5 stars – 2021 vintage