

Anno 1893

CEDERBERG

SOUTH AFRICA

SAUVIGNON 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:	Slate and sandstone
Age:	Average 18 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:	05 February – 22 February 2024

WINEMAKING

Grapes are hand-harvested in the early morning at 20–23.5 °B. The winemaking process is done in reductive conditions with the use of 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 fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

ANALYSIS

Alc 13.5% vol TA 6.46 g/l RS 3.1 g/l pH 3.6

TASTING NOTES BY SANDY HARPER CWM

This high-altitude Sauvignons Blanc shows a very pale translucent colour leading to a nose abounding with tropical aromas, Granny Smith apple and kiwi fruit. The wine delivers all the promise of the nose with good weight and presence on the mid-palate and a balanced acidity leading to a clean, refreshing, lingering finish.

Optimum Drinking Time: One to three years.

FOOD PAIRING

This wine calls for summer drinking paired with loads of fresh salads such as rocket and baby salad leaves delicately dressed in a lemon vinaigrette. Sauvignon Blanc loves goat's milk cheese in any form. Try crostini with chèvre, adding a drizzle of balsamic reduction or roasted vine tomatoes to create a touch of sweet tartness. Or pair it with a range of Italian-inspired tomato-based dishes. Or just enjoy a glass on its own.

ACCOLADES

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
Platter's SA Wine Guide '22: 4 stars – 2021 vintage

