

HB Wine Merchants presents wines from: **Cederberg**



FRANCE

Five Generations Chenin Blanc (Dry)

South Africa



Brand Highlights

- The highest elevation vineyards in South Africa at 1,036 meters with diverse soil types
- Multi-generational family business in an isolated area since 1893
- Cool climate and long hangtime with full fermentation yield a dry Chenin Blanc
- Adheres to sustainable agricultural/viticulture methods

The Estate

Since 1893, the Nieuwoudt family has farmed the rugged land of the Dwarsrivier in Cederberg, situated 250km North of Cape Town. The total property is vast, spanning over 13,000 acres of which 163 acres of land are dedicated to vineyards. The first vines were planted in 1973 and David Nieuwoudt, the fifth generation, has been managing the farm since 1977. The property is aligned with the Khoisan spirit of environmental stewardship and Cederberg Wines is a WWF Conservation Champion. Sustainable practices are employed and there is no spraying of herbicides or pesticides for the past five years. The isolation of the site, along with the elevation, ensures a virus-free environment while offering unique growing conditions. This is especially important to the farming and production of a classic dry Chenin Blanc grape varietal. Innovation and simplicity is also encouraged and harnessed to increase quality wherever possible.

Wine Making

An older parcel of Chenin Blanc planted on sandstone and Glenrosa soils are harvested by hand in the early morning at 23.5 Brix. Part of the grapes are whole bunch pressed with the other destemmed and crushed for skin contact. A natural ambient fermentation starts after settling and transfer into 400-Liter French Oak casks kept at a low temperature. After 40-60 days alcoholic fermentation completes while constantly under controlled low-temperatures which prevents malolactic fermentation. The wine sees 10 months of barrel aging with monthly battonage the wine matures on the fine lees in on third new oak, the balance being 2nd and 3rd fill. The wine is bottled with 3.4g of residual sugar and a total acidity of 6.1 g/l. 400 cases produced.

Tasting Notes

This wine expresses pure fruit aromas, baked apple, delicate spice with roasted almonds and citrus notes on the palate. Elegant balance between fruit and oak match the creamy and lively finish. These characteristics make it a great food partner.

Press

- ◆ 2023 Vintage 94—Platters Wine Guide
- ◆ 2022 Vintage 95—Platters Wine Guide

Product Specifications

- Available in: 750mL/6 [Natural Cork]
- UPC: 8 72887 00021 9
- SCC: 1 08 72887 00021 6
- Case: 21.3" x 12" x 3.6"