

CEDERBERG
FIVE GENERATIONS
CHENIN BLANC 2024



94
Points

“This wine captures the variety’s strengths, showing slightly pithy grapefruit, quince and creamy poached apple. Fruit is sourced from trellised vineyards that receive greater sun exposure to encourage the development of yellow-fruit tones, while the cool, high-altitude conditions of the Cederberg preserve natural acidity and energy.”

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