

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



FRANCE

### Sauvignon Blanc

South Africa



#### Brand Highlights

- The highest elevation vineyards in South Africa at 1036 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 250 km 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 climate is cool continental with a dramatic temperature drop at night. Innovation and simplicity is also encouraged and harnessed to increase quality wherever possible.

#### Wine Making

The grapes are harvested by hand in the early morning at 20-23.5 Brix and crushed at a low temperature. Reductive techniques are used that include dry ice and carbon dioxide gas. After two to four hours of skin contact, the grapes are crushed, followed by two days of settling, and alcoholic fermentation occurs under controlled low temperatures. After 24 days the wine is racked and matures on the fine lees in stainless steel with a once monthly battonage. The wine is bottled with 3 grams of residual sugar and a total acidity of 6.5 g/l. 10,000 cases produced.

#### Tasting Notes

This wine is pale in color and leads with a fragrant nose of kiwi, Cape gooseberry, tropical fruit mix and pineapple up front. The palate is alive with these aromas and includes a lime/lemon green apple finish. These characteristics make it a great food partner.

#### Press

- ♦ 2024 Vintage **88 Points**—Platters Wine Guide
- ♦ 2024 Vintage **88 Points**—Robert Parker
- ♦ 2022 Vintage **88 Points**—Wine Spectator

#### Product Specifications

- Available in: 750mL-12 [Screw Cap]
- UPC: 8 72887 00020 2
- SCC: 1 08 72887 00020 9
- Case (in.): 13" x 9.9" x 12.2"