

Johannisberger White



BACKGROUND

Cellar Cask has been part of the South African scene for twenty-five years. This high quality, excellent value and unpretentious wine is a familiar sight at braais, picnics, beaches, boats and anywhere else people want to relax and unwind.

Driven by innovation, Cellar Cask produced the first “bag-in-a-box” in South Africa in 1979 and this product was immediately snapped up for their sheer convenience and happy informality.

THE VINEYARDS

Predominantly, a blend of Chenin Blanc and Colombar. The Cellar Cask white wines are made from selected vineyards from all regions throughout the Western Cape.

WINEMAKING

The grapes are harvested during February and March, using both hand and machine harvesting methods. Standard wine making practices: destemming, crushing, temperature controlled fermentation on skins, wine separation, clarification are followed prior to blending & stabilization. A sweet component, with the natural grape sugar, is stored from the vintage and is used for sweetening prior to bottling.