

## Five Generation Cabernet Sauvignon, Cederberg



<b>Product code</b>	CG05ZZRC
<b>Grapes</b>	Cabernet Sauvignon
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2019



Vegan



Vegetarian

### Tasting Notes

A wine of stature, the Cabernet Sauvignon shows a beautiful combination of blackcurrant and plums with subtle hints of cedar wood and clove spice. A wine rich in flavour with a ripe tannin structure that has velvet finish on palate. Optimum Drinking Time: 5 -9 years

### Viticulture

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### Winemaking

Grapes are hand harvested at 24.5 – 25.0 balling. Cold soak for two days before it is inoculated with yeast. During fermentation colour/flavour extraction takes place with regular pump-overs every six hours along with two to three manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation a further 14-18 days of extended skin maceration takes place before pressing and barrelling in 225L French oak. Malolactic fermentation is completed in barrel and maturation is over 18 months. A premium selection of only 21 barrels. 100% 1st fill barrel only of tight and medium grain with medium and medium-plus toasting.

### Awards

IWSC'21: Silver – 2019 vintage  
 Platter's SA wine guide'22: 4.5\* – 2019 vintage  
 Tim Atkin Report'20: 93 points – 2018 vintage  
 John Platter Wine Guide'21: 4.5 – 2018 vintage  
 Decanter World Wine Awards'21: Best in Show: 97 points – 2018 vintage  
 Tim Atkin Report'21: 93 points – 2018 vintage  
 Veritas'20: Gold – 2017 vintage  
 Concours Mondial de Bruxelles'20: Gold – 2017 vintage  
 SAWi Awards '18 - Platinum: 100 points  
 Decanter World Wine Awards '20: Gold – 2017 vintage