

## Five Generation Cabernet Sauvignon, Cederberg Western Cape, South Africa



<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

 Anno 1893  
**CEDERBERG**

### Producer

Fifth-generation winemaker David Nieuwoudt leads a talented 'team with attitude' to produce award-winning wines from our high-lying vineyards that flourish in a pure, virus-free environment. Cederberg Wines is situated in a unique climatic zone that can be described as a cool Mediterranean climate rather than a maritime or coastal one. Furthermore, the farm Dwarsrivier is located at the foot of Sneeuberg Mountain, one of the highest peaks in the Western Cape at 2 026 m above sea level. Cederberg Wines, thus, lays claim to having the highest vineyards in the Western Cape at between 950 and 1 100 m above sea level. The soil types are well-drained on weathered shale/slate on the hillsides and high mountain slopes, with a higher clay content well suited to red cultivars. Cederberg farms sustainably, and because this isolated area is virus-free and has minimal disease, there's little to no chemical intervention. The farm also forms part of the Greater Cederberg Biodiversity Corridor (GCBC) between the West Coast and the Tankwa Karoo.

### 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