

Cederberg Cabernet Sauvignon 2002

WINE Magazine April 2005 - 3.5 Points

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

Try some of these words to describe the first impression: succulent, savoury, powerful, broad-shouldered, elegant. Ripe mulberry / plum fruits with cool cedar whiffs make a splendid introduction on the nose. The full rich palate is seriously structured, with ripe mulberry fruit backed by fine, slightly juicier tannins that end with a lovely dry finish. This South African Airways selection winner's charms won't fade for another 4-7 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.56 ta : 6.1 g/l va : 0.57 g/l so2 : 87 mg/l fso2 : 41 mg/l

type : Red wooded

pack : Bottle

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ageing : Maturation potential Optimum 2-6 years

in the vineyard : Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 16 years

Vineyard area: 1,5Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated Supplementary

Clone: 163C (Scleipp) on Richter 99

about the harvest: Harvest date: 10 April 2001

Degree Balling at harvest: 25,3° Balling

in the cellar : **Fermentation**

Closed tanks

Pump over every 6 hours

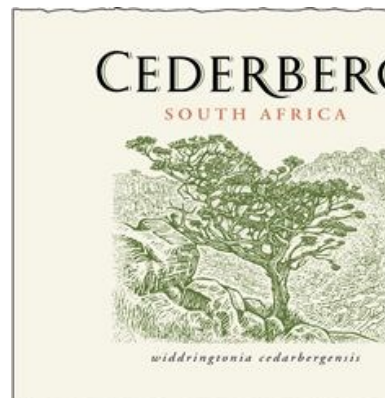
Fermentation temperature 26°C

Fermentation days 9

Barrel ageing French 1st fill 60%; 2nd fill 40%

Period in wood 14 months

Fermentation of the 2002 vintage happened in closed tanks for nine days at 26°C, while the juice was pumped over every six hours, resulting in a 14% alcohol level. The wine was then matured in French oak barrels for 14 months.



Cederberg Cellar

Cederberg

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