

Cederberg Five Generations Cabernet Sauvignon 2001

This Cape classic showcase wine from a 24 year-old single vineyard leads the pack in the Cederberg range. Production is limited to \pm 180 cases. Serious looking deep almost black colour. The 18 months maturation in 100% new French oak barrels has added complexity to the rich, multi-layered plum and cassis fruit flavours, adding tobacco and eucalyptus and some earthy tones. A classically dry finish with a touch of Merlot to help soften the firm Cabernet muscle. Bottled only in top years (no 2002), this is a wine with power and depth for a long life.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.95 % vol rs : 2.6 g/l pH : 3.65 ta : 5.7 g/l va : 0.60 g/l so2 : 75 mg/l fso2 : 22 mg/l

type : Red wooded

pack : Bottle

V
GENERATION
EST. 1893



ageing : The hand-crafted, classically styled 2001 vintage, although made to mature (with its peak expected at around 2007 $\hat{=}$ 2010), is already eminently drinkable.

in the vineyard : Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 24 years

Vineyard area: 1,5ha

Trellised: Perold

Irrigated: Supplementary

Yield per hectare: 4t/ha

Clone: 163C (Scleipp) on Richter 99

about the harvest: Harvest date: 10 April 2000

Degree Balling at harvest: 25,0 $\hat{=}$ Balling

in the cellar : Fermentation

Closed tanks, pump over every 4 hours, extended skin contact for 28 days

Fermentation temperature 26 $\hat{=}$ C

Fermentation days 7

Age of barrels 100% 1st fill French oak

Period in wood 18 months

Maturation potential Optimum 4 $\hat{=}$ 12 years

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