

## Cederberg Cabernet Sauvignon 2003

WINE Magazine June 2005 - 4 Points  
John Platter 2006 - 4 Stars  
Fairbairn Capital Trophy Wine Show 2005 - Bronze  
Silver - International Wine and Spirit Competition (IWSC) 2005  
Michelangelo Awards 2004 - Gold  
Veritas 2005 - Silver

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.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :**

**analysis :** alc : 14.0 % vol rs : 3.4 g/l pH : 3.72 ta : 5.7 g/l va : 0.57 g/l so2 : 84 mg/l fso2 : 46 mg/l

**type :** Red wooded

**pack :** Bottle

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**ageing :** Maturation potential Optimum 3 - 6 years

**in the vineyard :** Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 17 years

Vineyard area: 1,5Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated Supplementary

Clone: 163C (Scliepp) on Richter 99

**about the harvest:** Harvest date: 12 April 2003

Degree Balling at harvest: 25,3° Balling

**in the cellar :** Fermentation

Closed tanks

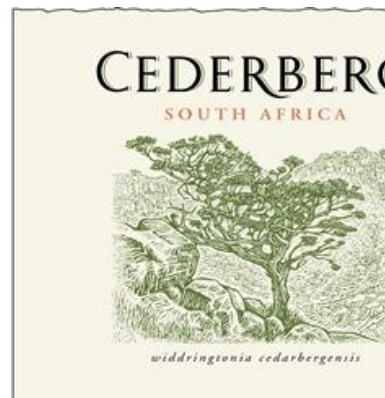
Pump over every 6 hours

Fermentation temperature 24°C

Fermentation days 10

Barrel ageing French 1st fill 70%; 2nd fill 30%

Period in wood 12 months



# Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

