

Cederberg Cabernet Sauvignon 2004

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

John Platter 2006 - 4 stars

Old Mutual Trophy Wine Show 2006 - Bronze

Concours Mondial de Bruxelles 2006 - Silver Medal

Wine Magazine June 2005 - 4 Stars

Veritas 2005 - Silver

Michelangelo International Wine Awards 2004 - Gold

Elegant, juicy, lively... everything in harmony! Intense dark mulberry, tabacco & cassis with a full rich palate which is seriously structured. The 2004 has a classic Cabernet complexity of blackcurrent and spice nuances backed by fine juicy tannins. Charm won't fade for another 4 - 6 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.43 ta : 6.3 g/l va : 0.51 g/l so2 : 89

mg/l fso2 : 43 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : Maturation potential Optimum 3 - 6 years

in the vineyard : Vineyards: Facing South-west

Soil types: Glenrosa

Age of vines: 7 and 18 years

Vineyard area: 7Ha

Yield per Ha: 7t/Ha

Trellised: Perold

Irrigated Supplementary

Clone: 163C (Scliepp) CS46 on Richter 99

about the harvest: Harvest date: 3 - 8 April 2004

Degree Balling at harvest: 25,5° Balling

in the cellar : **Fermentation**

Closed tanks

Pump over every 6 hours

Fermentation temperature 24°C

Fermentation days 10

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

Period in wood 14 months



Cederberg Cellar

Cederberg

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www.cederbergwine.com

