

Cederberg Cabernet Sauvignon 2006

Intense dark mulberry, tobacco and cassis with a full rich palate, which is seriously structured. Classic Cabernet complexity of blackcurrant and spice nuances backed by fine juicy tannins.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.48 ta : 5.9 g/l va : 0.58 g/l so2 : 43 mg/l fso2 : 77 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

Michelangelo International Wine Awards: Gold Medal 2007

John Platter Wine Guide 2009: 4 Star

ageing : Charm won't fade for another 3 – 8 years.

in the vineyard : Facing: South-west

Soil types: Red Slate & Hutton

Age of vines: 8 and 19 years

Vineyard area: 7ha

Trellised: Perold

Irrigated: Supplementary

Clone: 163C (Scleipp) & CS46 & 32, 27 on Richter 99

about the harvest: Harvest Date: 20March - 6 April 2006

Degree Balling at Harvest: 25.5° Balling

Yield: 6.5t/ha

in the cellar : Fermentation: Closed tanks, cold maceration for 4 days. Pump over every 6 hours

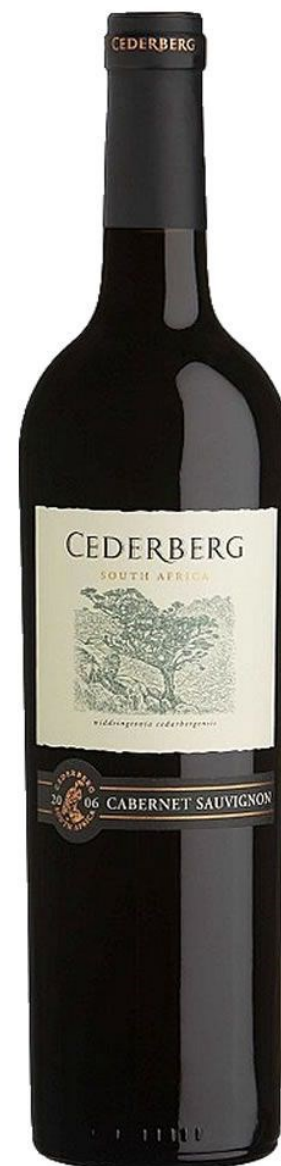
Fermentation temp: 24° C

Fermentation Days: 10

Barrel Ageing: French 1st fill 70%; 2nd fill 30%

Period in Wood: 14 months

Maturation Potential: Optimum 3 - 8 years.



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Cederberg

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www.cederbergwine.com

