

## Cederberg Five Generations Cabernet Sauvignon 2007

A Cape classic. Massive showcase 33-year single vineyard wine. Leads the pack in the Cederberg range. In different league, handcrafted, classically styled 2007, made to mature (peak around '10 - '15) though already delicious. 18 months of maturation in new French oak has intensified the rich aromas of blackcurrant and cassis, layered with decadent dark chocolate and cherry tobacco. The plush velvety finish leaves one wanting more. Reap the rewards of patience if opting to mature this wine.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon 2007

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14 % vol rs : 3.2 g/l pH : 3.55 ta : 5.9 g/l va : 0.46 g/l so2 : 49 mg/l fso2 : 15 mg/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

**ageing :** Maturation potential: Optimum 5 - 12 years.

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

Soil type: Glenrosa

Vineyard area: 1 ha

Trellised: Perold

Irrigated: Supplementary

Clone: 163C (Scleipp) on Richter99.

**about the harvest:** Degree Balling at Harvest: 23°

Yield per Ha: 3.2t/ha.

**in the cellar :** Limited ± 110 cases production.

Fermentation: CloseFermed tanks, pump over every 5 hours, extended skin contact for 21 days.

Fermentation Temperature: 24° C

Fermentation days: 11days

Barrel Ageing: 100% French 1st fill barrels

Period in wood: 18 months.



### Cederberg Cellar

Cederberg

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