

Cederberg Cabernet Sauvignon 2008

Concentrated dark fruits of blackcurrant and cassis, laced with a subtle mint undertone. 15 months of maturation in French oak lends a hint of tobacco leaf and adds an intricate smokey element to this complex wine. A prime example of a well crafted South African Cabernet Sauvignon.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.67 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

Concours Mondial 2011 - Gold Medal
Michelangelo International Wine Awards 2009 - Gold Medal
Decanter World Wine Awards 2011 - Silver Medal
International Wine Challenge 2011 - Bronze Medal

ageing : Optimum 4 - 8 years.

in the vineyard : Facing: South-west

Soil Type: Red Slate & Hutton

Age of vines: 10years

Vineyard area: 7.5ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

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

about the harvest: Yield per ha: 6.5t/ha

Degree Balling at Harvest: 25.5° Balling.

Harvest Date: 24 March - 17 April 2008

in the cellar : Fermentation: Closed tanks, cold maceration for 4 days. Pump over every 4 hours. Extended skin contact for 21 days

Fermentation temperature: 24° C

Fermentation Days: 10days

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

Period in wood: 15 months

Wood: Medium & Medium + Toasted Nevers & Allier



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Cederberg

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www.cederbergwine.com

