

Cederberg Five Generations Cabernet Sauvignon 2008

A Cape classic, leads the pack in the Cederberg range. Limited 3400 bottles. In different league, handcrafted, classically styled 2008, made to mature (peak around 2014 - 2016 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 | 100% Cabernet Sauvignon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 14 % vol rs : 3.0 g/l pH : 3.6 ta : 3.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Gold Medal
Decanter World Wine Awards 2011 - Silver Medal

ageing : Maturation potential: Optimum 5 - 12 years.

in the vineyard : Facing: South-west
Soil type: Glenrosa
Age of vines: 10 years
Vineyard area: 1.5 ha
Trellised: Extended Perold
Irrigated: Supplementary
Clone: C5 46 (Scleipp) on Richter 99

about the harvest: Degree Balling at Harvest: 25.4° Balling
Yield per Ha: 3.2t/ha.
Date of harvest: 14 April 2008

in the cellar : Limited 3 400 bottles.
Fermentation: Close tanks, pump over every 6 hours, extended skin contact for 18 days.
Fermentation Temperature: 24° C
Fermentation days: 11days
Barrel Ageing: 100% French 1st fill barrels
Period in wood: 18 months
Toasted: Medium
Type: Nevers & Allier

Cederberg Cellar

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