

Cederberg Cabernet Sauvignon 2009

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.

Expect this wine to mature gracefully in the next 8 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.41 % vol rs : 2.7 g/l pH : 3.69 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 : Silver

Concours Mondial de Bruxelles 2012 : Silver

SA Top 100 2012 - 2009 vintage

Veritas 2011 : Gold - 2009 vintage

Concours Mondial de Bruxelles 2011 : Gold Medal - 2008 vintage

ageing : Expect this wine to mature gracefully in the next 8 years.

Optimum drinking time: 4 - 8 years

in the vineyard : Facing: South-west

Soil Type: Red Slate & Hutton

Age of vines: 12 years, Cederberg Mountains

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: Early morning hand harvested at 25.5° Balling.

Harvest Date: 7 March - 7 April 2009

in the cellar : Vinification: 15% juice bleeding directly after crush. Closed tanks, cold maceration for 4 days.

Fermentation: Pump over every 4 - 6 hours. 24°C fermentation temperature for 10 days. 21 day extended skin contact.

Barrel maturation: Medium & Medium+ toasted Allier & Nevers French oak for 15 months, 1st fill 60%, 2nd fill 40%.

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Cederberg

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