

Cederberg Cabernet Sauvignon 2010

Ripe dark fruit with cassis and blackcurrants, laced with a subtle sweet vanilla undertone from the oak. The elegant oaking expresses hints of smokiness and tobacco leaf creating a complex wine with a velvety finish on the palate. This wine can mature for up to 8 years in bottle, allowing the wine to develop into its true character.. 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 : 14.0 % vol rs : 3.8 g/l pH : 3.6 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver

2010 Vintage - SA Top 100'13

2009 Vintage - Veritas '11 Gold

2009 Vintage - SA Top 100'12

2009 Vintage - SAA First/Business Class Selection '13 Red Wine of the Year

2008 Vintage - Concours Mondial De Bruxelles'11

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: 13 years, Cederberg Mountains

Vineyard area: 7.5ha

Yield per Ha: 65 t/Ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

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

about the harvest: Degree Balling at Harvest: Early morning hand harvested at 25.5° Balling.

Harvest Date: 7 March - 7 April 2010

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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