

Cederberg Five Generations Cabernet Sauvignon 2006

Serious looking deep almost black colour. The 100% new French oak aging for 18 months has added complexity to the rich, multi-layered plum and blackcurrent fruit flavours, with tobacco / mint and some earthy tones. A classically dry finish with a touch of Merlot(10%).

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.55 ta : 5.9 g/l va : 0.59 g/l so2 : 65 mg/l fso2 : 34 mg/l

type : Red

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

2005 won Decanter Trophy Cabernet Sauvignon award (UK) in 2007

ageing : In different league, hand-crafted, classically styled 2006, made to mature (peak around '10 - '15) though already delicious.

Maturation potential: Optimum 5 - 12years

A classically dry finish with a touch of Merlot(10%). Will reward patience but deserves a few years to give of its best.

in the vineyard : Facing: South-west

Soil types: Glenrosa

Age of vines: 33 years

Vineyard area: 1ha

Trellised: Perold

Irrigated: Supplementary

Yield per hectare: 3.2t/ha

Clone: 163C (Scleipp) on Richter 99

in the cellar : Fermentation: Closed tanks, pump over every 5 hours, extended skin contact for 21 days

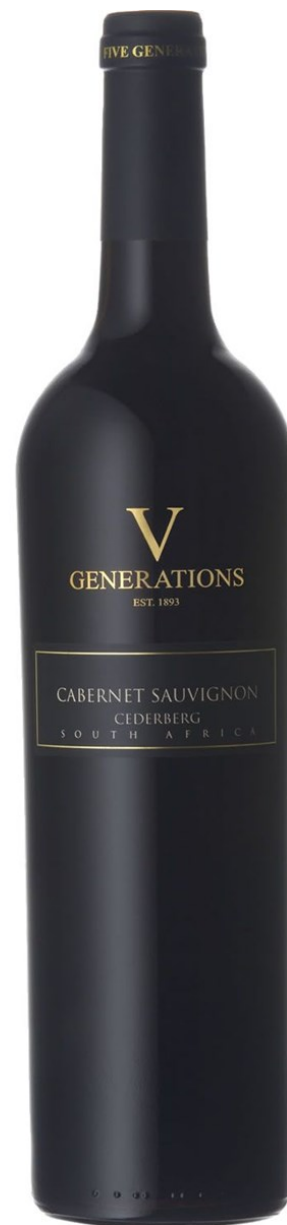
Fermentation temperature: 24°C

Fermentation days: 11

Age of barrels: 100% 1st fill French oak

Period in wood: 18 months

A Cape classic. Massive showcase 33 year single vineyard wine. Leads the pack in the Cederberg range. Limited ±110 cases production.



Cederberg Cellar

Cederberg

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