

## Cederberg Five Generations Cabernet Sauvignon 2004

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 : 13.85 % vol rs : 3.4 g/l pH : 3.46 ta : 6.1 g/l va : 0.54 g/l so2 : 88 mg/l fso2 : 35 mg/l

**type :** Red

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

Decanter World Wine Awards - Regional Trophy  
2007 - 4 stars John Platter

**ageing :** In different league, hand-crafted, classically styled 2004, made to mature (peak around '09 - '14) though already delicious.

Maturation potential: Optimum 4 – 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: 31 years

Vineyard area: 1.5ha

Trellised: Perold

Irrigated: Supplementary

Clone: 163C (Scleipp) on Richter 99

**about the harvest:** Harvest date: 4 April 2004

Degree Balling at harvest: 25.0° B

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

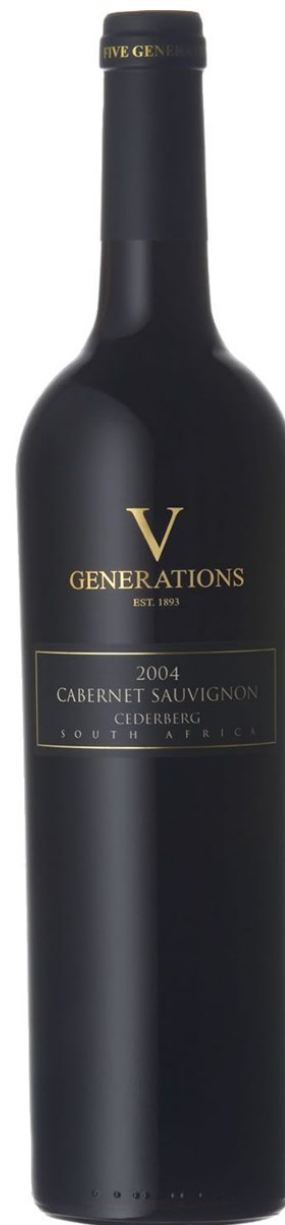
Fermentation temperature: 24°C

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 ±120 cases production.



# Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

