

Cederberg Cabernet Sauvignon 2011

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.30 % vol rs : 3.7 g/l pH : 3.70 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

211 Vintage - Veritas 2013: Silver

2010 Vintage - Top 100 2013

2009 Vintage - Veritas 2011: Gold

2008 Vintage - Concours Mondial de Bruxelles 2011: Gold

2009 Vintage - SA Top 100 2012

ageing : 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.

in the vineyard : Facing: South-west

Soil Type: Red Slate & Hutton

Age of vines: 14 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:

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

Harvest Date: 7 March - 7 April 2011

Yield p/ha: 6.5tonnes

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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