

## Cederberg Cabernet Sauvignon 2012

High altitude cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Loads of blackcurrants with cedar wood undertones on the nose. The elegant oaking expresses hints of smokiness and tobacco leaf creating a complex wine with a velvety finish on the palate. A prime example of a well-crafted South African Cabernet Sauvignon.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14.0 % vol rs : 3.6 g/l pH : 3.50 ta : 6.0 g/l

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

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

Nedbank Green Awards Best Biodiversity & Wine Initiative'14:

Best Red – 2012 vintage

Platter's SA Wine Guide'15: Four star – 2012 vintage

Michelangelo Wine Awards'14: Gold – 2012 vintage

Robert Parker'14: 87 points – 2011 vintage

Platter's SA Wine Guide'14: Four star – 2011 vintage

Veritas'13: Silver – 2011 vintage

Wine Spectator'13: 88 points – 2010 vintage

Top 100 SA Wines'13 – 2010 vintage

Veritas'11: Gold – 2009 vintage

Top 100 SA Wines'12 – 2009 vintage

**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: 15 years

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: 17 March – 7 April 2012

Yield p/ha: 5.5 tonnes

### in the cellar :

Vinification: 15% juice bleeding directly after crush, closed tanks, cold maceration for 4 days, pump over every 4 – 6 hours, maximum temperature 28°C for 10 days, 21 day extended skin maceration

Barrel maturation: Medium and medium plus toast 225ℓ barrels used, combination of tight and medium grain oak for 15 months, 1st fill 60%, 2nd fill 40%



# Cederberg Cellar

Cederberg

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

