

## Cederberg Five Generations Cabernet Sauvignon 2013

A premium wine in the Cederberg range, only 3 400 bottles produced every year. The 18 months of maturation in new French oak has intensified the rich aromas of blackcurrant and cassis, layered with decadent dark chocolate and cherry tobacco. A velvety texture that lingers on the palate with a distinct blackcurrant aftertaste. A ripe tannin structure from the grapes hanging up to 18 days longer in the vineyard, gives this wine the potential to mature for many years to come.

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

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14.00 % vol    rs : 3.5 g/l    pH : 3.6    ta : 6.1 g/l

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

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

Decanter World Wine Awards 2014: Gold - 2012 vintage  
Robert Parker 2014: 90 points - 2012 vintage  
Tim Atkin 2014: 92 points - 2012 vintage  
Platter's SA Wine Guide 2015: 4.5 star - 2011 vintage  
Platter's SA Wine Guide 2014: Five star - 2011 vintage  
Veritas 2013: Double Gold - 2011 vintage  
Wine Spectator 2013: 91 points - 2010 vintage  
Veritas 2012: Double Gold - 2010 vintage  
Veritas 2011: Double Gold - 2009 vintage

**ageing :** Optimum 5 - 12 years

**in the vineyard :** Facing: South-west

Soil type: Glenrosa / Red slate

Age of vines: 15 years, Cederberg ward

Vineyard area: 1.5 ha

Trellised: Extended Perold

Irrigated: Supplementary

Clone: C5 46 on Richter 99

**about the harvest:** Degree Balling at Harvest: 25.4° Balling

Yield per Ha: 5 t/ha

Harvest Date: 15 - 18 March 2013

**in the cellar :** Vinification: Cold soak for 3 days before inoculation with selected yeast,

pump over every 4 - 6 hours not exceeding 28° C, extended skin contact for 18 days

Barrel maturation: 100% New French oak 225 l barrels for 18 months, medium toast -

medium and tight grain



### Cederberg Cellar

Cederberg

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