

## Cederberg Cabernet Sauvignon 2013

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 : 3.6 ta : 6.0 g/l

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

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

Nedbank Green Awards Best Biodiversity & Wine Initiative 2014: Best Red - 2012 vintage

Platter's SA Wine Guide 2015: Four star - 2012 vintage

Michelangelo Wine Awards 2014: Gold - 2012 vintage

Robert Parker 2014: 87 points - 2011 vintage

Platter's SA Wine Guide 2014: Four star - 2011 vintage

Veritas 2013: Silver - 2011 vintage

Wine Spectator 2013: 88 points - 2010 vintage

Top 100 SA Wines 2013 - 2010 vintage

Veritas 2011: Gold - 2009 vintage

Top 100 SA Wines 2012 - 2009 vintage

**ageing :** 4 - 8 years

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

Soil Type: Red Slate & Hutton

Age of vines: 16 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: 15 - 28 March 2013

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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