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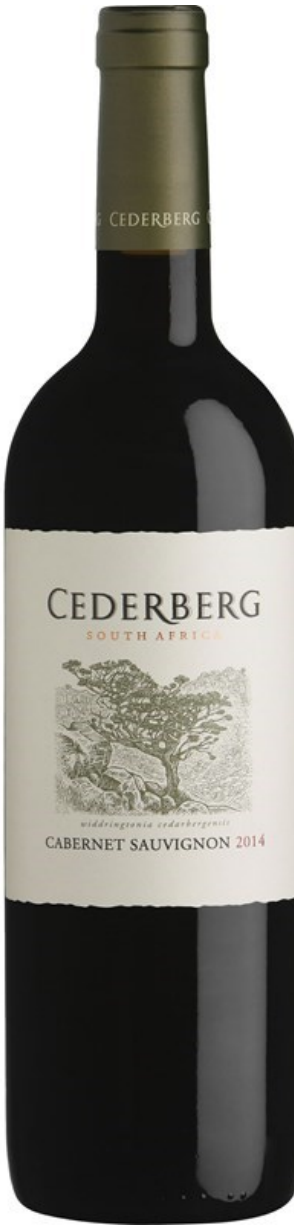
# Cederberg Cabernet Sauvignon 2014

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 :** 14.34 % vol **rs :** 3.4 g/l **pH :** 3.75 **ta :** 5.6 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

Platter's SA Wine Guide'16: Four star - 2013 vintage
Michelangelo Wine Awards'15: Gold - 2013 vintage
IWSC'15: Silver Outstanding - 2013 vintage
Concours International des Cabernets: Silver - 2013 vintage
Stephen Tanzer'15: 89 points - 2013 vintage
Concours Mondial de Bruxelles'15: Gold - 2012 vintage
Decanter World Wine Awards'15: Silver - 2012 vintage
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 :** 4 - 8 years

**in the vineyard :** Facing: South-west
Soil Type: Red Slate & Hutton
Age of vines: 17 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: 19 March - 8 April 2014
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%

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