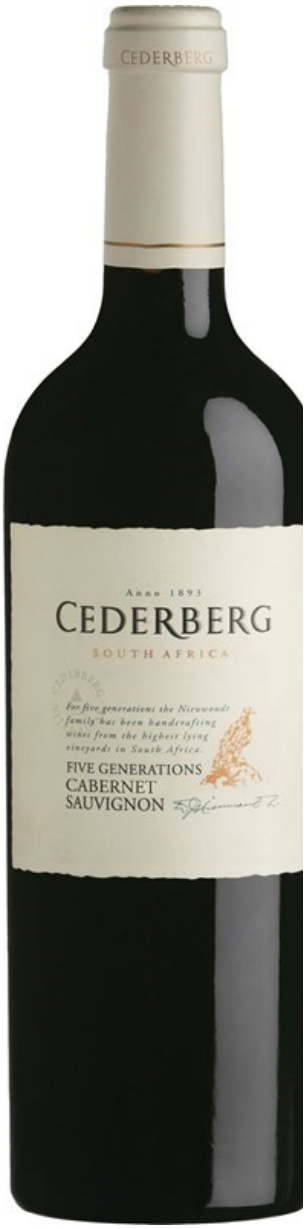
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Cederberg Five Generations Cabernet Sauvignon 2014

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 :** 14.5 % vol **rs :** 3.6 g/l **pH :** 3.7 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Award '17 - Grand Gold
Six Nations Challenge'15: Gold – 2013 vintage
Platter's SA Wine Guide'16: 4.5 star – 2013 vintage
Novare SA Terroir Wine Awards'15: Top Cabernet – 2013 vintage
Concours International des Cabernets'15: Silver – 2013 vintage
Concours Mondial de Bruxelles'15: Gold – 2013 vintage
Decanter World Wine Awards'15: Gold – 2013 vintage
Decanter World Wine Awards'14: Gold – 2012 vintage
Robert Parker'14: 90 points – 2012 vintage
Tim Atkin'14: 92 points – 2012 vintage
Platter's SA Wine Guide'15: 4.5 star – 2012 vintage
Platter's SA Wine Guide'14: Five star – 2011 vintage
Veritas'12 & '13: Double Gold – 2010 & 2011 vintage
Wine Spectator'13: 91 points – 2010 vintage

ageing : Optimum 5 - 12 years

in the vineyard : Facing: South-west
Soil type: Glenrosa / Red slate
Age of vines: 16 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: 25.0° Balling
Yield per Ha: 5 t/ha
Harvest Date: 11 March - 8 April 2014

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
027 482 2827
www.cederbergwine.com