

Cederberg Cabernet Sauvignon 2016

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 with a hint of smokiness and tobacco leaf, creating a complex wine. Good integration of oak 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 : 14.3 % vol rs : 3.9 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

SAWi Awards '17 - Platinum

Veritas '16: Bronze - 2015 vintage

Veritas '16: Bronze - 2014 vintage

Wine Spectator Review '16: 88 points - 2013 vintage

Wine Spectator Review '16: 88 points - 2012 vintage

NWC/Top 100 SA '16: Top 100/Double Gold - 2014 vintage

Platter's SA Wine Guide '16: 4 star - 2013 vintage

Michelangelo Wine Awards '15: Gold - 2013 vintage

IWSC '15: Silver Outstanding - 2013 vintage

Concours Intenational 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: 4 star - 2012 vintage

Michelangelo Wine Awards '14: Gold - 2012 vintage

Robert Parker '14: 87 points - 2011 vintage

Platter's SA Wine Guide '14: 4 star - 2011 vintage

Veritas '13: Silver - 2011 vintage

Wine Spectator '13: 88 points - 2010 vintage

ageing : 4 - 8 years

in the vineyard : Facing: South-west

Soil Type: Red Slate & Hutton

Age of vines: 19 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: March 2016

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

027 482 2827

www.cederbergwine.com

